

PLANCHES Petite / Grande

Planche de charcuterie£17,95/£26,95
A house selection of charcuterie, served with homemade chutney & cornichons

Planche de fromage (N).....£17,95/£26,95
A house selection of cheese served with homemade jam & walnuts

Planche mixte (N)£21,95/£30,95
A house selection of charcuterie & cheese served with homemade jam, walnuts, homemade chutney & cornichons

CHARCUTERIE

Served with homemade chutney & cornichons

Pâté de foie de volaille (GF available) £10,95
Homemade chicken liver pâté with sourdough toast

Saucisson £10,95
100% pure porc cured sausage from the Targe Family

Jambon de Bayonne £10,95
12 months dry-aged ham from the Basque country

Magret de canard fumé £10,95
French duck breast, smoked with rosemary & bay leaf

Rillettes de porc (GF available) £10,95
Traditional pâté of shredded pork meat served with sourdough toast

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve (N) £11,95
18 months matured cheese, from the Jura, made of cows milk

Valençay (N) £10,95
A goat’s cheese from the Loire Valley

Roquefort (N) £11,95
A blue cheese from the South of France, made with sheep milk

Ossau Iraty (N) £10,95
A sheep’s milk cheese from the Basque country

Brie de Meaux (N) £10,95
A creamy cows cheese from the town of Meaux in the Brie region

Reblochon (N) £10,95
An Alpine cheese made in the region of Haute-Savoie from raw cow’s milk



APÉRITIFS

Gluten free bread is available

Olives (Ve) £4,95
Mixed olives marinated in Provençal herbs

Tapenade noire (Ve, GF available).....£8,50
Homemade crushed black olives, garlic, parsley, sundried tomato & chilli, served with croutons

Caviar d’aubergine (Ve, GF available)£8,50
Homemade smoked aubergine, garlic & parsley, served with croutons

Artichaut (Ve)£9,50
Whole globe artichoke & dijon mustard vinaigrette

Escargots £10,95
Six snails traditionally cooked in garlic & parsley butter

Camembert rôti (V, GF available)..... £13,50
Baked Camembert infused with garlic & rosemary, served with croutons and crudités

Pain à la tomate (Ve)£6,95
Confit tomato, garlic & olive oil served on toasted sourdough

Corbeille de pain (Ve option available)£3,95
House bread served with salted butter & garlic oil

VÉGÉTARIENS (V)

Salade d’endives au Roquefort (N)..... £12,50
Endive salad, apples, Roquefort blue cheese, walnuts and vinaigrette

Ratatouille (Ve)£12,95
Roasted aubergine topped with courgette, pepper and a tomato & basil sauce

Figs au fromage de chèvre (N) £11,95
Fresh figs topped with roasted goats cheese, toasted walnut & honey

Courgette farcie aux lentilles (Ve)..... £13,95
Round courgette stuffed with Puy lentils & butternut squash ragout

Gratin dauphinois£7,50
Thinly sliced potato, garlic, crème fraîche & cheese

Haricots verts à la persillade (Ve).....£6,95
French beans lightly sautéed with garlic & parsley

Pommes frites (Ve option available).....£6,95
Homemade chunky chips served with aioli & pepperade

Salade verte (Ve)£5,95
Salad served with homemade vinaigrette

POISSONS

Crevettes Pil Pil £12,95
Prawns in garlic, chilli, parsley and butter

Truite au beurre de ciboulette £18,95
Pan-fried trout served with a chive butter sauce

Moules marinières à la crème £13,50
Mussels steamed in white wine, garlic, parsley & cream

Cromesquis au maquereau fumé £12,95
Homemade smoked mackerel croquettes, dill aioli & pickled fennel

VIANDES

Tartiflette £14,50
An oven baked Alpine dish of potatoes, lardons, onions & reblochon cheese

Bavette à l’échalote £15,95
A prime cut of beef served medium rare in a shallot jus

Confit de canard £16,95
Slow cooked duck confit leg in an orange sauce

Boeuf bourguignon £14,95
Tender diced beef shoulder braised in red wine, tomatoes, carrots & herbs

Blanquette de volaille à l’ancienne £14,95
Traditional chicken stew in a rich white sauce

DESSERTS

Poire pochée au vin chaud (N)£8,50
(Ve option available)
Pear poached in mulled wine, vanilla ice cream and walnut and oat granola

Crème brûlée à la vanille£8,50
Classic caramelised chilled vanilla custard

Ile flottante (N)£8,95
Soft meringue cloud, crème anglaise, caramel & almond flakes

Mousse au chocolat maison£8,50
Homemade chocolate mousse

Brioche façon pain perdu£8,95
Brioche “French Toast” served with salted caramel sauce & vanilla ice cream

Café gourmand£9,95
An espresso coffee served alongside a selection of miniature desserts (change your hot drink, £1.50 supplement)

Sorbets (Ve)£7,50
3 scoops of Lemon, Raspberry & Mango sorbets