

PLANCHES Petite / Grande

Planche de charcuterie£10,95/£19,95

A house selection of charcuterie, served with homemade chutney & cornichons

Planche de fromage.....£10,95/£19,95

A house selection of cheese served with homemade jam & walnuts

Planche mixte.....£14,50/£22,95

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£6,50

Homemade chicken liver pâté

Saucisson.....£7,50

100% pure porc cured sausage from the Targe Family

Jambon de Bayonne£6,95

12 months dry-aged ham from the Basque country

Magret de canard fumé£7,95

French duck breast, smoked with rosemary & bay leaf

Rillettes de canard.....£6,95

Traditional pâté of shredded duck leg, herbs & spices

Terrine de canard£7,95

Smoked duck breast, hazelnut & mushroom terrine

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve£7,50

18 months matured cheese, from the Jura, made of cows milk

Chabichou.....£7,50

A goat's cheese from Poitou-Charentes

Roquefort£6,95

A blue cheese from the South of France, made with sheep milk

Ossau Iraty.....£6,95

A sheep's milk cheese from the Basque country

Brie de Meaux£6,95

A creamy cows cheese from the town of Meaux in the Brie region



APÉRITIFS

Gluten free bread is available

Olives (Ve)£3,50

Mixed olives marinated in Provençal herbs

Tapenade noire (Ve)£4,95

Crushed black olives, garlic, parsley & chilli

Escargots£7,50

Six snails traditionally cooked in garlic & parsley butter

Camembert rôti (V)£7,95

Baked Camembert infused with garlic & rosemary

Pain à la tomate (Ve).....£4,50

Confit tomato, garlic & olive oil served on toasted sourdough

Corbeille de pain (Ve).....£2,95

House bread served with salted butter & garlic oil

VÉGÉTARIENS (V)

Mille-feuille de betteraves (Ve)£7,95

Fondant red & golden beetroot, courgette & tomato topped with deeply fried parsley

Figs farcie au fromage de chèvre.....£7,95

Roasted figs stuffed with goats cheese & honey

Ratatouille (Ve)£7,95

Roasted aubergine topped with courgette, pepper, tomato & garlic

Gratin dauphinois£5,95

Thinly sliced potato, garlic, crème fraîche & cheese

Haricots verts à la persillade (Ve).....£4,95

French beans lightly sautéed with garlic & parsley

Pommes frites (Ve).....£4,95

Homemade chunky chips served with aioli & pepperade

POISSONS

Crevettes pil-pil£10,95

King prawns cooked in garlic, chilli, parsley & butter

Brochette de lotte£11,50

Monkfish skewer with chorizo, cherry tomato & red onion

Moules marinières.....£7,95

Mussels steamed in white wine, garlic, parsley & cream

VIANDES

Médallions de porc aux deux poivres£8,95

Pork medallions served in a black & pink peppercorn sauce

Bavette à l'échalote.....£9,50

A prime cut of beef served medium rare in a shallot jus

Confit de canard£12,50

Slow cooked duck confit leg in an orange sauce

Boeuf bourguignon£9,50

Tender diced beef shoulder braised in red wine, carrots & herbs

DESSERTS

Poire pochée au vin chaud (Ve option available) ..£6,95

Pear poached in mulled wine, served with vanilla ice cream

Crème brûlée à la vanille£5,95

Classic caramelised chilled vanilla custard

Mousse au chocolat maison£5,95

Homemade chocolate mousse

Café glacé£5,95

Vanilla ice cream served with double espresso

Café gourmand£6,95

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



Contains Gluten. Gluten Free breads are available, please ask your server. Some of the ingredients we use in our kitchen are classified as food allergens, as we have a small kitchen there is risk of cross contamination.

Full allergen information of items on our menu is available upon request. (V) Vegetarian (Ve) Vegan. All prices include VAT.