

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	
Caviar d'aubergine (Ve)	£4,95
Smoked aubergine, garlic & parsley	
Escargots	£7,50
Six snails traditionally cooked in garlic & parsley butter	
Artichaut (Ve)	£6,95
Whole globe artichoke & Dijon mustard vinaigrette (Please check availability with the team)	
Camembert rôti (V)	£7,50
Baked Camembert infused with garlic & rosemary	
Ail rôti (Ve)	£4,50
Whole baked garlic globe served with croutons & extra virgin olive oil	
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	

CHARCUTERIE

Served with homemade chutney & cornichons

Pâté de foie de volaille	£6,50
Homemade chicken liver pâté	
Saucisson	£6,95
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	£6,95
18 months matured cheese, from the Jura, made of cows milk	
Chabichou	£6,95
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	



PLANCHES Petite / Grande

Planche de charcuterie	£10,50/£19,00
A house selection of charcuterie, served with homemade chutney & cornichons	
Planche de fromage	£10,50/£19,00
A house selection of cheese served with homemade jam & walnuts	
Planche mixte	£14,00/£22,50
A house selection of charcuterie & cheese served with homemade jam, walnuts, homemade chutney & cornichons	

VÉGÉTARIENS (V)

Cromesquis aux fromages	£6,95
Homemade French cheese croquettes	
Salade de lentilles du Puy (Ve)	£6,50
Puy lentils, roasted butternut squash, baby spinach & pumpkin seeds	
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	
Tartare de betteraves au chèvre rôti (Ve option available)	£7,95
A finely chopped mix of seasoned red, golden & candy beetroot with roasted goats cheese	
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	
Mesclun de salade (Ve)	£4,25
Mixed green leaves, red onion, tomato & cucumber	

POISSONS

Crevettes pil-pil	£10,95
King prawns cooked in garlic, chilli, parsley & butter	
Brochette de lotte	£10,95
Monkfish skewer with chorizo, cherry tomato & red onion	
Accras de morue	£7,50
Salted cod croquettes with tomato & red chilli sauce	
Moules marinières	£7,50
Mussels steamed in white wine, garlic, parsley & cream	

VIANDES

Agneau grillé, jus au thym	£10,50
Lamb rump served with a thyme jus	
Bavette à l'échalote	£9,50
A prime cut of beef served medium rare in a shallot jus	
Médallions de porc aux deux poivres	£8,95
Pork medallions served in a black & pink peppercorn sauce	
Confit de canard	£11,95
Slow cooked duck confit leg in an orange sauce	
Boeuf bourguignon	£8,95
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	
Île flottante	£5,95
Soft meringue cloud, crème anglaise, caramel & almond flakes	
Crème brûlée à la vanille	£5,95
Classic caramelised chilled vanilla custard	
Mousse au chocolat maison	£5,95
Homemade chocolate mousse	
Café glacé	£4,95
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.