

APÉRITIFS

Gluten free bread is available

Olives (Ve) **£4,95**

Mixed olives marinated in Provençal herbs

Mélange de noix caramélisées (N) (Ve)..... **£4,95**

Mixed nuts, caramelised in Espelette pepper & herbs

Caviar d’aubergine (Ve) (GF available) **£8,95**

Homemade smoked aubergine, garlic & parsley, served with croutons

Tapenade noire (Ve) (GF available)..... **£8,95**

Crushed black olives, garlic, herbs, sundried tomato, served with croutons

Pain à la tomate (Ve)  **£6,95**

Confit tomato, garlic & olive oil served on toasted sourdough

Corbeille de pain (Ve option available)  **£4,50**

Fresh bread served with salted butter or garlic oil

CHARCUTERIE

Served with homemade chutney & cornichons

Pâté de foie de volaille (GF available)..... **£12,95**

Homemade chicken liver pâté with sourdough toast

Saucisson **£11,95**

100% pure porc cured sausage from the Targe Family

Jambon de Bayonne **£11,95**

12 months dry-aged ham from the Basque country

Magret de canard fumé **£11,95**

French duck breast, smoked with rosemary & bay leaf

Rillettes de porc (GF available) **£12,95**

Traditional pâté of shredded pork 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) **£11,95**

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) **£11,95**

A sheep’s milk cheese from the Basque country

Brie de Meaux (N) **£11,95**

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



PLANCHES

Petite Grande

Planche de charcuterie **£19,95/£29,95**

A selection of charcuterie, homemade chutney & cornichons

Planche de fromage (N) **£19,95/£29,95**

A selection of cheese, homemade jam & walnuts

Planche mixte (N)..... **£25,95/£34,95**

A selection of charcuterie & cheese, walnuts, cornichons,

homemade jam & chutney

VÉGÉTARIENS (V)

Camembert rôti (GF available) **£13,95**

Baked Camembert infused with garlic & rosemary,

served with croutons and crudités

Salade d’endives au Roquefort (N) **£13,50**

Endive salad, apples, Roquefort blue cheese, walnuts & vinaigrette

Betteraves rôties au chèvre **£12,95**

Roasted beetroot, goat’s cheese mousse, pickled apple,

toasted pumpkin seeds & chive oil

Courgette farcie aux lentilles (Ve) **£13,95**

Round courgette stuffed with Puy lentil ragout, baby spinach

& fresh herbs

Feuilleté aux champignons  **£12,95**

Creamy mushroom, garlic & herbs ragout with a puff pastry lid

Ratatouille (Ve)..... **£13,95**

Roasted aubergine topped with courgette, pepper and a tomato & basil sauce

Gratin dauphinois **£7,95**

Thinly sliced potato, garlic, crème fraîche & comté 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**

Mixed fresh salad served with homemade vinaigrette

POISSONS

Crevettes Pil Pil **£13,95**

Prawns in garlic, chilli, parsley & butter

Bar de roche, beurre d’Espelette..... **£19,95**

Roasted stone bass with Espelette pepper butter

Moules marinières à la crème **£13,95**

Mussels steamed in white wine, garlic, parsley & cream

Cromesquis au crabe **£14,95**

Homemade crab croquettes, fresh herb sauce & pickled fennel

VIANDES

Escargots **£11,95**

Six snails traditionally cooked in garlic & parsley butter

Tartiflette..... **£15,50**

Traditional Alpine dish of baked potatoes, lardons, onions

& Reblochon cheese

Bavette à l’échalote..... **£16,95**

Grilled bavette steak, served medium rare with shallot jus

Confit de canard **£17,95**

Slow cooked duck confit leg in an orange sauce

Boeuf bourguignon **£15,95**

Tender diced beef shoulder braised in red wine, tomatoes,

carrots & herbs

Blanquette de volaille à l’ancienne **£15,95**

Tender chicken cooked in a creamy white wine sauce with mushrooms,

carrots & herbs

DESSERTS

Poire pochée au vin chaud (Ve)..... **£9,50**

Mulled wine-poached pear with blackberry sorbet

Crème brûlée à la vanille **£8,95**

Classic caramelised chilled vanilla custard

Mousse au chocolat maison **£8,95**

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)

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  Contains Gluten (N) Nuts. All prices include VAT.