





APÉRITIFS

Gluten free bread is available

Olives (Ve)	£4,95
Mixed olives marinated in Provençal herbs	
Tapenade noire (Ve, GF available)	£7,50
Homemade crushed black olives, garlic, parsley, sundried tomato & chilli, served with croutons	
Caviar d'aubergine (Ve, GF available)	£7,95
Homemade smoked aubergine, garlic & parsley, served with croutons	
Cuisses de grenouilles	£11,95
Frog legs cooked with parsley & garlic	
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	
Tartare de betteraves (Ve)	£11,95
A finely chopped mix of seasoned red, golden & candy beetroot topped with pickled beetroot and herbs	
Figs au fromage de chèvre (N)	£12,95
Fresh figs topped with goat's cheese mousse, toasted walnuts and herb vinaigrette	
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	

PLANCHES Petite / Grande

Planche de charcuterie	£16,95/£25,95
A house selection of charcuterie, served with homemade chutney & cornichons	
Planche de fromage (N)	£16,95/£25,95
A house selection of cheese served with homemade jam & walnuts	
Planche mixte (N)	£20,95/£29,95
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)	£9,95
Homemade chicken liver pâté with sourdough toast	
Saucisson	£9,95
100% pure porc cured sausage from the Targe Family	
Jambon de Bayonne	£9,95
12 months dry-aged ham from the Basque country	
Magret de canard fumé	£9,95
French duck breast, smoked with rosemary & bay leaf	
Rillettes de Porc (GF available)	£9,95
Traditional pâté of shredded pork meat served with sourdough toast	

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve (N)	£9,95
18 months matured cheese, from the Jura, made of cows milk	
Valençay (N)	£9,95
A goat's cheese from the Loire Valley	
Roquefort (N)	£9,95
A blue cheese from the South of France, made with sheep milk	
Ossau Iraty (N)	£9,95
A sheep's milk cheese from the Basque country	
Brie de Meaux (N)	£9,95
A creamy cows cheese from the town of Meaux in the Brie region	
Reblochon (N)	£9,95
An Alpine cheese made in the region of Haute-Savoie from raw cow's milk	

POISSONS

Crevettes Pil Pil	£12,95
Prawns in garlic, chilli, parsley and butter	
Cabillaud au beurre de ciboulette	£17,95
Pan-fried cod 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

Agneau grillé, jus au romarin	£17,95
Lamb rump served with a rosemary jus	
Bavette à l'échalote	£15,50
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	£14,50
Traditional chicken stew in a rich white sauce	

DESSERTS

Ananas rôti (Ve)	£8,50
Roasted pineapple, raspberry sorbet, toasted coconut	
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	

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.