



## APÉRITIFS

Gluten free bread is available

|   |               |
|---|---------------|
| <b>Olives (Ve)</b> .....  | <b>£3,95</b>  |
| Mixed olives marinated in Provençal herbs   |               |
| <b>Tapenade noire (Ve, GF available)</b> .....                                    | <b>£6,95</b>  |
| Crushed black olives, garlic, parsley & chilli, served with croutons              |               |
| <b>Caviar d'aubergine (Ve, GF available)</b> .....                                | <b>£7,50</b>  |
| Smoked aubergine, garlic & parsley, served with croutons                          |               |
| <b>Cuisses de grenouilles</b> .....   | <b>£10,95</b> |
| Frog legs cooked with parsley & garlic  |               |
| <b>Escargots</b> .....  | <b>£10,95</b> |
| Six snails traditionally cooked in garlic & parsley butter                        |               |
| <b>Camembert rôti (V, GF available)</b> .....                                     | <b>£11,95</b> |
| Baked Camembert infused with garlic & rosemary, served with croutons and crudités |               |
| <b>Pain à la tomate (Ve)</b> .....  | <b>£6,50</b>  |
| Confit tomato, garlic & olive oil served on toasted sourdough                     |               |
| <b>Corbeille de pain (Ve option available)</b> .....                              | <b>£3,95</b>  |
| House bread served with salted butter & garlic oil                                |               |

## VÉGÉTARIENS (V)

|   |               |
|---|---------------|
| <b>Salade d'endives au Roquefort (N)</b> .....                                      | <b>£9,95</b>  |
| Endive salad, apples, Roquefort blue cheese, walnuts and vinaigrette                |               |
| <b>Mille-feuille de betteraves (Ve)</b> .....                                       | <b>£11,95</b> |
| Fondant, red & golden beetroot, courgette & tomato topped with deeply fried parsley |               |
| <b>Figs farcie au fromage de chèvre</b> .....                                       | <b>£9,95</b>  |
| Roasted figs topped with goats cheese & honey                                       |               |
| <b>Ratatouille (Ve)</b> .....   | <b>£11,95</b> |
| Roasted aubergine topped with courgette, pepper, tomato & garlic                    |               |
| <b>Gratin dauphinois</b> .....  | <b>£6,95</b>  |
| Thinly sliced potato, garlic, crème fraîche & cheese                                |               |
| <b>Haricots verts à la persillade (Ve)</b> .....                                    | <b>£6,50</b>  |
| French beans lightly sautéed with garlic & parsley                                  |               |
| <b>Pommes frites (Ve option available)</b> .....                                    | <b>£6,50</b>  |
| Homemade chunky chips served with aioli & pepperade                                 |               |
| <b>Mesclun de salade (Ve)</b> .....   | <b>£5,50</b>  |
| Salad served with homemade vinaigrette  |               |

## PLANCHES Petite / Grande

|  |                      |
|--|----------------------|
| <b>Planche de charcuterie</b> .....  | <b>£15,95/£25,95</b> |
| A house selection of charcuterie, served with homemade chutney & cornichons                                |                      |
| <b>Planche de fromage (N)</b> .....  | <b>£15,95/£25,95</b> |
| A house selection of cheese served with homemade jam & walnuts   |                      |
| <b>Planche mixte (N)</b> .....   | <b>£19,95/£29,95</b> |
| A house selection of charcuterie & cheese served with homemade jam, walnuts, homemade chutney & cornichons |                      |

## CHARCUTERIE

Served with homemade chutney & cornichons

|  |              |
|--|--------------|
| <b>Pâté de foie de volaille (GF available)</b> .....                 | <b>£9,00</b> |
| Homemade chicken liver pâté with sourdough toast                     |              |
| <b>Saucisson</b> .....   | <b>£9,00</b> |
| 100% pure porc cured sausage from the Targe Family                   |              |
| <b>Jambon de Bayonne</b> .....                                       | <b>£9,00</b> |
| 12 months dry-aged ham from the Basque country                       |              |
| <b>Magret de canard fumé</b> .....                                   | <b>£9,00</b> |
| French duck breast, smoked with rosemary & bay leaf                  |              |
| <b>Rillettes de canard (GF available)</b> .....                      | <b>£9,00</b> |
| Traditional pâté of shredded duck and pork meat with sourdough toast |              |

## FROMAGE

Served with homemade jam & walnuts

|   |              |
|---|--------------|
| <b>Comté vieille réserve (N)</b> .....                                  | <b>£9,00</b> |
| 18 months matured cheese, from the Jura, made of cows milk              |              |
| <b>Chabichou (N)</b> .....  | <b>£9,00</b> |
| A goat's cheese from Poitou-Charentes                                   |              |
| <b>Roquefort (N)</b> .....  | <b>£9,00</b> |
| A blue cheese from the South of France, made with sheep milk            |              |
| <b>Ossau Iraty (N)</b> .....  | <b>£9,00</b> |
| A sheep's milk cheese from the Basque country                           |              |
| <b>Brie de Meaux (N)</b> .....  | <b>£9,00</b> |
| A creamy cows cheese from the town of Meaux in the Brie region          |              |
| <b>Reblochon (N)</b> .....  | <b>£9,00</b> |
| An Alpine cheese made in the region of Haute-Savoie from raw cow's milk |              |

## POISSONS

|  |               |
|--|---------------|
| <b>Crevettes Pil Pil</b> .....                         | <b>£11,95</b> |
| Prawns in garlic, chilli, parsley and butter           |               |
| <b>Brochette de poisson</b> .....                      | <b>£14,95</b> |
| Fish skewer with chorizo, tomato & red onion           |               |
| <b>Moules marinières</b> .....                         | <b>£11,95</b> |
| Mussels steamed in white wine, garlic, parsley & cream |               |
| <b>Saumon gravlax</b> .....                            | <b>£11,95</b> |
| Homemade cured salmon served with lemon and dill cream |               |

## VIANDES

|   |               |
|---|---------------|
| <b>Tartare de bœuf préparé</b> .....                              | <b>£13,95</b> |
| Seasoned raw steak tartare, confit egg yolk, crispy caper & herbs |               |
| <b>Bavette à l'échalote</b> .....                                 | <b>£14,95</b> |
| A prime cut of beef served medium rare in a shallot jus           |               |
| <b>Confit de canard</b> .....                                     | <b>£16,95</b> |
| Slow cooked duck confit leg in an orange sauce                    |               |
| <b>Boeuf bourguignon</b> .....                                    | <b>£14,50</b> |
| Tender diced beef shoulder braised in red wine, carrots & herbs   |               |
| <b>Médallions de porc, sauce Roquefort</b> .....                  | <b>£14,95</b> |
| Pork medallions served with a creamy Roquefort sauce              |               |

## DESSERTS

|   |              |
|---|--------------|
| <b>Poire pochée au sirop et son crumble (Ve option available)</b> .....   | <b>£7,95</b> |
| Pear poached in homemade syrup, crumble & vanilla ice cream   |              |
| <b>Crème brûlée à la vanille</b> .....  | <b>£7,50</b> |
| Classic caramelised chilled vanilla custard   |              |
| <b>Ile flottante (N)</b> .....  | <b>£8,50</b> |
| Soft meringue cloud, crème anglaise, caramel & almond flakes  |              |
| <b>Mousse au chocolat maison</b> .....  | <b>£7,50</b> |
| Homemade chocolate mousse   |              |
| <b>Brioche façon pain perdu</b> .....   | <b>£7,95</b> |
| Brioche "French Toast" served with salted caramel sauce & vanilla ice cream                                     |              |
| <b>Café gourmand</b> .....  | <b>£8,95</b> |
| An espresso coffee served alongside a selection of miniature desserts (change your hot drink, £1.50 supplement) |              |
| <b>Sorbets (Ve)</b> .....   | <b>£7,50</b> |
| 3 scoops of Lemon, Raspberry & Mango sorbets from Northern Bloc   |              |

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