





## APÉRITIFS

Gluten free bread is available

- Mélange de noix caramélisées (N, Ve)** ..... £5,95  
Mixed nuts, caramelised in Espelette pepper and herbs
- Olives (Ve)** ..... £4,95  
Mixed olives marinated in Provençal herbs
- Tapenade Verte (Ve & GF options available)** ..... £8,95  
Homemade crushed green olives, garlic, capers, herbs, topped with fresh anchovies and served with croutons
- Caviar d'aubergine (Ve, GF available)** ..... £8,95  
Homemade smoked aubergine, garlic & parsley, served with croutons
- 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  
Fresh bread served with salted butter or garlic oil

## VÉGÉTARIENS (V)

- Salade d'endives au Roquefort (N)** ..... £12,50  
Endive salad, apples, Roquefort blue cheese, walnuts and vinaigrette
- Figs au fromage de chèvre (N)** ..... £11,95  
Fresh figs topped with roasted goats cheese, toasted walnut & honey
- Courgette farcie au quinoa d'été (Ve)** ..... £13,95  
Round courgette stuffed with quinoa, pepper, tomato & olives
- Ratatouille (Ve)** ..... £12,95  
Roasted aubergine topped with courgette, pepper and a tomato & basil sauce
- 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** ..... £17,95/£26,95  
A house selection of charcuterie, served with homemade chutney & cornichons
- Planche de fromage (N)** ..... £17,95/£26,95  
A house selection of cheese served with homemade jam & walnuts
- Planche mixte (N)** ..... £21,95/£30,95  
A house selection of charcuterie & cheese served with homemade jam, walnuts, homemade chutney & cornichons
- Planche Méditerranéenne (N, Ve)** ..... £23,95  
Homemade nuts, olives, tapenade, grilled vegetables, tomato bread

## CHARCUTERIE

Served with homemade chutney & cornichons

- Pâté de foie de volaille (GF available)** ..... £10,95  
Homemade chicken liver pâté with sourdough toast
- Saucisson** ..... £10,95  
100% pure porc cured sausage from the Targe Family
- Jambon de Bayonne** ..... £10,95  
12 months dry-aged ham from the Basque country
- Magret de canard fumé** ..... £10,95  
French duck breast, smoked with rosemary & bay leaf
- Rillettes de porc (GF available)** ..... £10,95  
Traditional pâté of shredded pork meat 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)** ..... £10,95  
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)** ..... £10,95  
A sheep's milk cheese from the Basque country
- Brie de Meaux (N)** ..... £10,95  
A creamy cows cheese from the town of Meaux in the Brie region
- Reblochon (N)** ..... £10,95  
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
- Pavé de lieu noir, sauce vièrge** ..... £15,95  
Pan-fried coley, lemon & basil oil topped with fresh tomato, olives & capers
- Moules marinières** ..... £12,95  
Mussels steamed in white wine, garlic, parsley & shallots (add cream or basil tomato sauce, £1,00 supplement)
- Cromesquis au crabe** ..... £13,95  
Homemade crab croquettes, fresh herb sauce & pickled fennel

## VIANDES

- Agneau grillé, jus au romarin** ..... £18,95  
Lamb rump served with a rosemary jus
- Bavette à l'échalote** ..... £15,95  
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
- Suprême de Volaille, beurre citronné** ..... £14,95  
Chicken supreme in a lemon & thyme butter sauce

## DESSERTS

- Carpaccio d'ananas, sirop de menthe (Ve)** ..... £8,50  
Pineapple carpaccio, lime & mint syrup, lemon sorbet
- 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