



APÉRITIF

Tapenade noire (Ve)

Crushed black olives, garlic, parsley & chilli

Olives (Ve)

Mixed olives marinated in Provençal herbs

Camembert rôti (V)

Baked camembert infused with garlic & rosemary

Corbeille de pain (Ve)

House bread served with salted butter & garlic oil

CHARCUTERIE / FROMAGE

with sourdough bread, salted butter, cornichons,
homemade chutney & homemade jam

Planche de Fromage

A house selection of cheese

Planche de charcuterie

A selection of charcuterie

ASSIETTES CHAUDE

Accras de morue

Salted cod croquettes with tomato & red chilli sauce

Beignets de Crevettes

Marinated king prawns, lightly battered, served with aioli sauce

Bavette à l'échalote

A prime French cut of beef, served medium rare in a shallot jus

Médallions de porc aux deux poivres

Pork medallions served in a black and pink peppercorn sauce

Ratatouille (Ve)

Roasted aubergine topped with courgette, pepper, tomato & garlic

Figs farcie au fromage de chèvre (V)

Roasted figs stuffed with goats' cheese & honey

Gratin dauphinois (V)

Thinly sliced potato, garlic, crème fraîche & cheese

Pommes frites (Ve)

Homemade chips served with Aioli & pepperade

DESSERT

Café gourmand

An espresso coffee served alongside a selection of
miniature desserts

* Please note, we create new dishes seasonally therefore dishes
offered in this menu may be subject to change.