

## FOR THE TABLE

### Vegetarian — 11

Provençale vegetables, whipped brie, bread, pickles, and dips

### Charcuterie — 13

Prosciutto, bresaola, salami, olives, bread, pickles, and dips

### Baked Camembert — 12

Smoked chili jam, sourdough

### Marinated Olives with Herbs and Peppers — 4.5

### Selection of Breads and Dips — 5

## STARTERS

### Parma Ham and Roasted Fig — 10

Black olive, celeriac rémoulade

### French Onion Soup— 8.5

Gruyère croustie

### Cured Monkfish Tartare — 11

Lemon gel, blinis, caviar

### Charred Grilled Asparagus— 9.5

Poached egg, crispy shallots, watercress

### Beef Carpaccio — 11

Truffle dressing, cured tomatoes, rocket

### Breaded Calamari — 9.5

Sun-dried tomato dip

### Twice Baked Cheese Soufflé — 8.5

Blue cheese, cheddar, whole grain mustard cream

## CLASSICS

### Confit Duck Leg — 21.5

Gratin potatoes, ratatouille, haricot vert, red wine jus

### Braised Beef Bourguignon — 23

Featherblade of beef, garlic mash, mushrooms, smoked bacon, pearl onions, Chantenay carrots

### Breast of Chicken — 19.5

Red wine-braised leg, fondant potato, Roscoff onion, port jus

### Fillet of Salmon — 22.5

Haricot bean fricassee, baby spinach, clam marinara

### Market fish available

Market price (Please ask server for details)  
Served with new potatoes, panache of vegetables, caper beurre noisette

### Fillet of Seabream — 19.5

Petite pois à la française, sauté potatoes, tender stem broccoli

### Wild Mushroom Bourguignon — 17.5

Vegan smoked bacon, pearl onions, king oyster mushroom, Chantenay carrots

### Beef Tomato Tart Tatin — 17.5

New potatoes, chicory, asparagus, port reduction, tomato and caper salsa

### Fish Parmentier — 18.5

Haddock, salmon, prawns, leeks, white wine sauce, pomme purée, panache of vegetables

FROM THE GRILL

**8 oz Sirloin steak – 30**

**6 oz Fillet steak – 36**

**Chateaubriand (to share) – 60**

All served with chunky chips, mushrooms, tomatoes,  
and watercress

**Extra Sauce of – 2.5**

- Peppercorn sauce
- Béarnaise
- Red wine jus

**Tuna Niçoise – 19.5**

6 oz tuna steak, classic Niçoise salad

**Charred Grilled Halloumi – 17.5**

Sauté potatoes, ratatouille, green beans, salsa verde

LIGHTER OPTIONS

**Brie, Red Onion Marmalade and Chive  
Quiche – 10.5**

Mixed leaves, balsamic syrup

**Fish Soup – 12.5**

Mussels, clams, prawns, garlic aioli, Parmesan,  
sourdough

**Paillard Salad – 14.95**

Chicken breast, green beans, chicory, hazelnuts, caper  
and tarragon salad

**Mussels and Frites – 15.5**

Mussels cooked in white wine, shallots, garlic, bread

**Wild Mushroom Fricassee – 12.5**

Toasted brioche, poached egg, watercress

SIDES

**Fries – 4**

**Sweet potato fries – 5.5**

**Gratin potato – 5.5**

**Mixed Vegetables – 4.5**

**Mixed Leaf Salad – 4.5**

**New Potatoes – 4.5**

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink. We can provide an allergen chart for all of our dishes if needed. A 10% service charge will be added to your bill, which will be shared with the whole team