

DINNER MENU

NIBBLES

Marinated Olives	£4
Trio of Breads, Sea Salt Butter	£4

Prix Fixe Menu (PF)

2 Courses	£18.95
3 Courses	£21.95

STARTERS

Twice Baked Goats Cheese Souffle	£8.95
Poached Apple Noisettes, Caramelised Hazelnuts & Chicory	

Charcuterie Board	£8.95
Fennel Salami, Red Wine & Draycott Blue Salami, Lonza, Somerset Cider Chorizo, Coppa, Comte Cheese, Honey, Fruit Chutney, Sourdough	

Green Pea Velouté PF	£8.45
Truffled Crème Fraiche (V)	

Warmed Smoked Mackerel Fillet PF	£8.45
Caesar Salad, Avocado, Caesar Dressing	

Rilette De Porc PF	£8.45
Cornichons, Red Onion Chutney, Toasted Sourdough	

Wild Mushroom, Spinach & Caramelised Walnut Tartlet PF (V)	£8.45
Watercress Salad	

Main Courses

Whole Sea Salt & Olive Baked Seabream	£18.45
Parsley Frites, Garlic & Parsley Butter, Watercress	

Hachis Parmentier of Braised Beef	£17.95
Pommes Aligot, Parsley & Tomato	

Wing of Skate Meuniere	£19.95
Cornichons, Red Onion Chutney, Toasted Sourdough	

Minute Steak PF	£14.95
Parsley Frites, Garlic & Parsley Butter, Watercress	
Add Peppercorn Sauce Instead of Garlic Butter	£4

Chicken Chasseur PF	£14.95
Pommes Aligot, Parsley & Tomato	

Asparagus, Roasted Squash & Red Pepper Crepes PF (V)	£14.95
Cornichons, Red Onion Chutney, Toasted Sourdough	

Desserts

Affogato	£7.95
Late Ice Cream, Amaretti Biscuit, Espresso & Amaretto	

French Cheeseboard	
Brie de Meaux, Comte, Reblochon, Blue D'Auvergne, French Gruyere	

3 Cheese Option	£10.95
5 Cheese Option	£14.95

Port (50ml)	
Taylor's First Estate Reserve	£4.75
Taylor's 10-year-old Tawny	£6.50
Taylor's Quinta de Vargellas	£6.50

Saverin soaked in Cointreau Syrup PF	£7.95
Chantilly Cream & Fresh Fruits	

Flan Pâtissier PF	£7.95
Blueberry Compote, Salted Caramel Brittle	

Bitter Chocolate Pot de Crème PF	£7.95
White Chocolate Shaving & Raspberries	

Ice Cream & Sorbet PF	£7.95
Vanilla Chocolate Rum & Raisin Ice Cream Mango Raspberry Lemon Sorbet 3 Scoops	

Sides

Gratin Potato, Bacon & Cheese	£5.50
Caesar Salad	£4.50
Seasoned Vegetables	£4.50
Sea Salted Fries	£4.50
Sautéed Tenderstem Broccoli	£4.50
Soda Bread Roll & Butter	£1.35

Dessert Wines

Plazzina Moscato Passito - Italy	
Ripe apricot and aracia honey characters.	
Glass	£7
Bottle	£21
Les Garonnelles Sauternes - France	
Elegant with heavy aromas of pineapple and mango. Fine and balanced.	
Bottle	£50

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.
Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order