

MENU

Nibbles

Marinated Olives £4 | Trio of Breads, Sea Salt Butter £4 | French Rosemary Almonds £4
Crispy Whitebait, Aioli, Lemon £4.50

Starters

PF Garlic Wild Mushrooms, Toasted Sourdough, Truffle Oil (VG) £8.95

French Onion Soup, Gruyere Crouton £9.25

Sauteed Tiger Prawns in Garlic and Parsley Butter, Toasted Sourdough, Watercress £9.25

Caramelised West Bay Scallops, Celeriac Puree, Samphire, Sauce Vierge £12.95

PF Ham and Cheese Beignets Dijonnaise, Provencal sauce, rocket £8.95

PF Comte Cheese Souffle, Apple and Walnut Salad (V) £8.95

Main Courses

PF Moules Marinière, Sourdough Bread (Add Salted Fries £4.00) £14.95

PF Minute Steak, Parsley Frites, Garlic and Parsley Butter, (Add Peppercorn Sauce £4) £15.45

PF Roasted Butternut Squash, Red Pepper and Spinach Crêpes, Roasted Hazelnuts,
Provencal; Sauce (VG) £12.95

Whole Grilled Seabream Steamed Mussels, Pommes Parmentier, Samphire, Tapenade £18.95

Pink Roasted Breast of Duck, Pommes Sarladaise, Buttered Kale, Griottine Cherry Jus £19.95

Ballotine of Chicken, Leek, Chestnuts and Pancetta, Butternut squash Puree, Madeira Jus £17.95

Sides

Soda Bread Roll & Butter £1.35 | Seasonal Vegetables £4.50 | Sea Salted Fries £4.50 | Sautéed
Tenderstem Broccoli £4.50 | Minted New Potatoes £4.50

Desserts

PF Vanilla Crème Brûlée, Shortbread Biscuit, Minted Strawberries (V) £7.95

PF Saverin soaked in Cointreau Syrup, Chantilly Cream & Fresh Fruits (V) £7.95

PF Riz Au Lait, Vanilla, Madeira Soaked Golden Raisins (V) £7.95

Ice Cream and Sorbet - Vanilla / Chocolate / Rum & Raisin Ice Cream or Mango
/ Raspberry / Lemon Sorbet (V) 3 Scoops £7.95

Bitter Chocolate Tart, White Chocolate Sauce, Caramelised Pistachio (V) £8.50

Caramelised Banana Bavaois, Vanilla, Roasted Banana, Toffee Sauce £8.50

French Cheeseboard

Brie de Meaux, Comte, Reblochon, Blue D'Auvergne, French Gruyere
3 cheese Option £10.95 | 5 Cheese Option £14.95

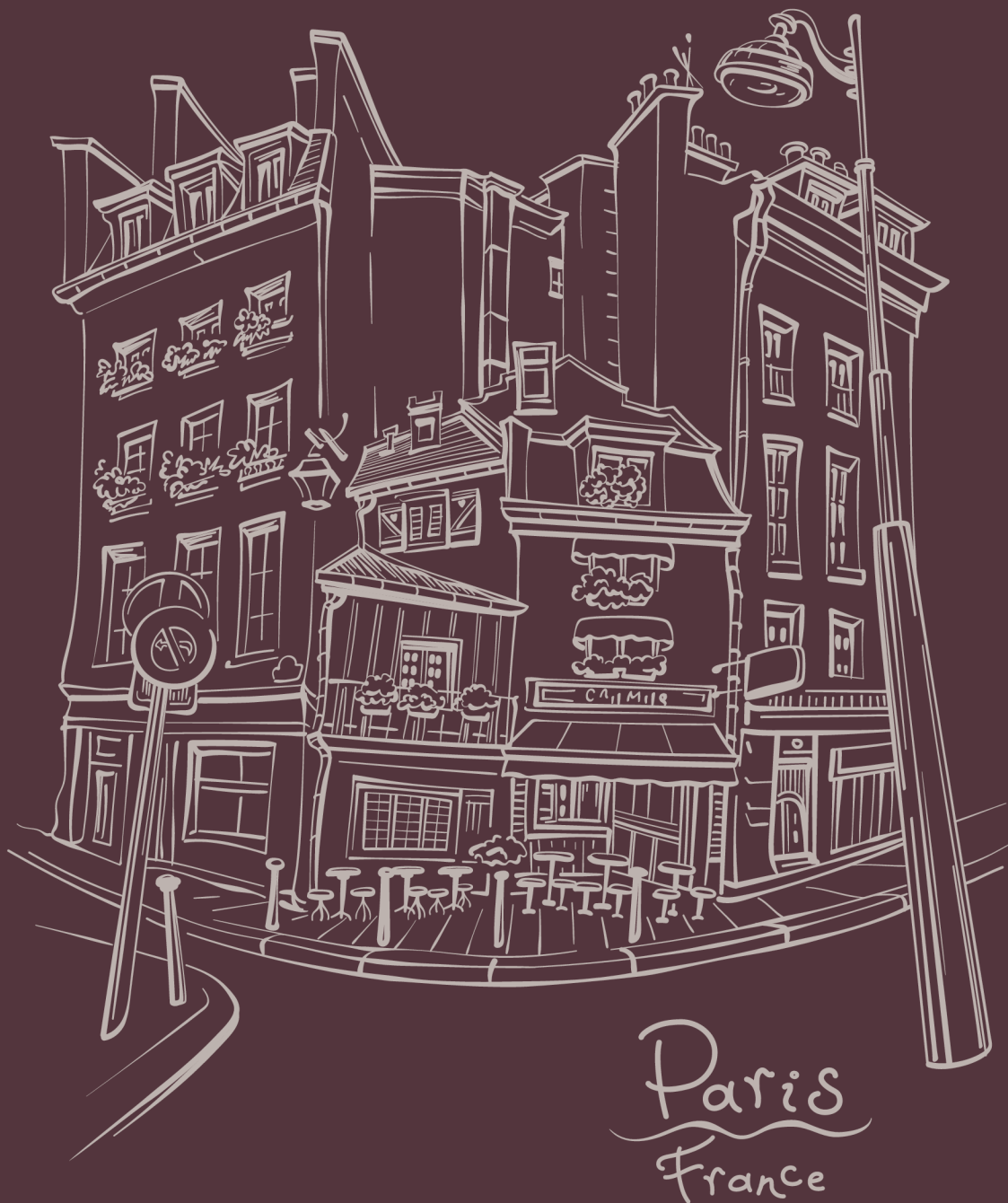
PF Prix Fixe (fixed price menu options) **PF**

2 Courses £18.95

3 Courses £21.95

| VG = Vegan (V) = Vegetarian |

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.
Please note food allergen information to reverse.



Corner house

Food Allergy Disclaimer:

Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in meals before placing your order. Dishes may contain nut/nut derivatives. Fish dishes may contain bones.