

DINNER MENU

NIBBLES

Marinated Olives £4
Trio of Breads, Sea Salt Butter £4
Smoked Mackerel Croquettes, Aioli, Lemon £4.50
French Rosemary Almonds £4

PRIX FIXE MENU (PF)

2 courses £19.95

3 courses £23.95

(V) Vegetarian

(Vg) Vegan

Starters

Oeufs En Cocotte

Pancetta, Wild Mushrooms, Spinach, Crème Fraiche,
Free Range Egg, Parsley £9.25
(Available as vegetarian on request)

Cornish Crab and Gruyere Cheese Rarebit on Sourdough Toast

Tomato, Scallion, Radish, Cucumber, Lemon £9.45

Ham & Gruyere Cheese Croquettes

Watercress, Deep Fried Parsley, Cider & Grain
Mustard Sauce £9.25

Provençal Tiger Prawns PF

Fennel, Shallot, Garlic, Tomato, Parsley, Herb de
Provence, Capers, Lemon, Sourdough, Watercress £8.95

Potage Saint-Germain PF

Petit Pois, Goats cheese, Prosciutto, Mint Oil,
Sourdough, Butter £8.95

(Available as vegetarian on request)

Warm Honey and Thyme Glazed Goats Cheese PF

Beetroot, Walnuts, Pear, Garlic Croutons, Red Wine
Caramel £8.95 (V)

(Available as vegan on request)

Main Courses

Minute Steak, Parsley Fries

Garlic and Parsley Butter, Dressed Watercress £16.25
Add Peppercorn Sauce Instead Of Garlic Butter £4.00

Rump of English Lamb

Parmentier Potatoes, Braised Baby Gem Lettuce,
Pancetta, Petit Pois A La Française £24.45

Pork Escalope, "Holstein"

Parsley Fries, Fried Egg, Anchovies, Capers, Basil
Pistou £16.95

Quiche Lorraine PF

Smoked Bacon, Comte, Shallots, Crème Fraiche,
Roasted New Potatoes, Tenderstem Broccoli £14.95

Portobello Mushroom, Chestnut & Thyme Pithivier PF (V)(VG)

Sauteed Leeks, Grain Mustard, Red Wine Gravy £14.95

Grilled Fillet of Seabass PF

Pommes Parisienne, Roast Mediterranean Vegetables,
Caper Dressing £15.95

Sides

Seasonal Vegetables £4.50

Soda Bread Roll & Butter £1.35

Buttered Tenderstem Broccoli £4.50

Dressed Mixed Salad £4.50

Sea Salted Fries £4.50

Roasted New Potatoes £4.50

Gratin Dauphinoise Potatoes £4.50

Desserts

Baked Alaska

Minted Raspberries, Salted Caramel Sauce £8.50 (V)

French Cheeseboard

Brie a la Truffe, Fourme D'Ambert, Comte,
French Emmental, French Gruyère

Select 3 cheeses £10.95

5 cheese option £14.95

Elderflower Crème Brûlée PF

Pineapple, Mango, Elderflower Shortbreads £7.95 (V)

Trio of Profiteroles PF

Pistachio Praline, White Chocolate and Kahlua, Lemon
Mascarpone £7.95 (V)

Almond Financiers PF

Latte Ice Cream, Coffee Caramel Sauce £7.95 (V)

Cafe Gourmand

Choice of coffee, plus a choice of select mini desserts.

Please ask for the selection

Add 1 mini dessert £6 ~ Add 2 mini desserts £7

Add 3 mini desserts £8

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

We use all 14 allergens in our kitchen and front of house. We cannot guarantee that any of our food and drink is allergen free.

Due to this, we are unable to cater for severe allergies.

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. Fish dishes may contain bones.