

SUMMER MENU 2025

NIBBLES

Sliced Sourdough Baguette, Sea Salt Butter 4.00
Sliced Saucisson, Cornichons, Tapenade, Sourdough 4.50
Marinated Olives 4.00

STARTERS

Garlic Chicken Croquettes, Baby Gem, Anchovies, Parmesan, Watercress Purée 8.95
Mini Croque Monsieur, Ham, Béchamel, Gruyère, Mustard, Cornichons, Watercress 8.95
(Add Fried Egg for Croque Madame) 1.00
Crab & Gruyère Soufflé, Lobster Bisque, Coconut Cream, Dill 10.75

- (PF)** Honey-Roast Peach & Burrata, Roast Pumpkin Seeds, Pine Nuts, Balsamic, Basil (V/VG*) 8.45
- (PF)** Saffron Fillet of Red Mullet, Potato Tuile, Wilted Spinach, Red Pepper Coulis 8.45
- (PF)** Salade Lyonnaise, Frisée, Smoked Bacon, Confit Shallots, Garlic Croutons, Poached Egg, Honey-Mustard Vinaigrette 8.45

MAIN COURSES

Crispy Confit Pork Belly, Pommes Dauphinoise, Shallot Purée, Fine Beans, Madeira Jus 19.95
Lemon & Thyme Roast Half Chicken, Garlic Butter, Tabbouleh, Heritage Tomatoes, Charred Lemon 17.95
Bouillabaisse, Red Mullet, Seabream, Salmon, Mussels, Tiger Prawns, Fennel, Rouille, Sourdough Croutons, Gruyère 21.25
(PF) Roasted Vegetable Tarte Tatin, Celeriac Remoulade, Heritage Tomato & Basil Salad, Tapenade (V/VG)* 14.95
(PF) Minute Steak, Parsley Fries, Garlic Butter, Dressed Watercress 16.25
(Add Peppercorn Sauce instead of Garlic Butter) 4.00
(PF) Whole Baked Sea Bream, Salade Mentonnaise, Pommes Anna, Fennel, Orange, Artichoke, Spinach, Pine Nuts, Citrus Dressing 17.95

SIDES

Salted French Fries 4.50 | Truffle & Parmesan Fries 5.00 | Pommes Dauphinoise 5.00 |
Pommes Anna 5.00 | Seasonal Vegetables 4.50 | Dressed Mixed Salad 4.50 |
Fine Beans, Tomato & Shallot Vinaigrette 4.50 | Heritage Tomato, Basil & Shallot Salad 4.50

DESSERTS

Warm Lemon Polenta Cake, Balsamic Figs, Vanilla Mascarpone, Pistachio (V) 7.95
Baked Basque Cheesecake, Berry Compote, Honey & Almond Granola, Mint (V) 8.50
White Chocolate & Raspberry Soufflé, Raspberry Coulis, Raspberry Sorbet, White Chocolate (V) 10.25
(PF) Champagne Strawberry Pavlova, Meringue, Clotted Cream (V) 7.95
(PF) Bitter Chocolate & Honey Pots de Crème, Chantilly Cream, Raspberries, Sablé (V) 7.95
(PF) Ice Cream & Sorbet (2 scoops) (V/VG*) 6.75
Vanilla | Vegan Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

FRENCH CHEESE BOARD

Delice de Bourgogne, Fourme d'Ambert, Comté, French Emmental, French Gruyère
Select 3 Cheeses 10.95
5 Cheese Option 14.95

CAFE GOURMAND

Choice of coffee, plus a choice of select mini desserts. Please ask for the selection.
Add 1 mini dessert 6.00 | Add 2 mini desserts 7.00 | Add 3 mini desserts 8.00

(PF) Prix Fixe Menu, 2 Courses £19.95 | Prix Fixe Menu, 3 Courses £23.95 **(PF)**

Food Allergy Information (V) Vegetarian (Vg*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. While we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices.

If you have any food allergies or intolerances, please speak to a member of our team before placing your order.

Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones.

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