

AUTUMN MENU 2025

NIBBLES

- Marinated Olives 4.50
- Sliced Sourdough Baguette, Sea Salt Butter 4.00
- Puff Pastry Gruyere Twists, Poppy Seeds 4.00
- Sliced Saucisson, Cornichons, Tapenade, Sourdough 4.50
- Mini Breaded Brie, Red Onion Marmalade 4.50

STARTERS

- Pan Roasted Sardines, Tomato, Thyme, Lemon, Garlic, Chilli, Fennel, Parsley 8.95
- Pithivier of Chicken, Wild Mushroom & Pistachio, Wilted Spinach, Truffle Butter Sauce 9.25
- Twice Baked Camembert Cheese Souffle, Apple, Walnut, Pomegranate 9.95
- PF** Tartiflette Savoyarde, Sliced Potato, Smoked Streaky Bacon, Garlic, Thyme, Cream, Chives, Camembert, Sourdough 8.45
- PF** Warmed Vichyssoise with Poached Smoked Haddock, Crème Fraiche, Chives 8.45
- PF** Merlot Poached Pear, Saint Agur, Chicory, Hazelnuts, Thyme Croutons, Merlot Caramel 8.45 (V)(VG*)

MAIN COURSES

- Navarin of Venison Haunch, Pommes Marquise, Leek, Carrot, Turnip, Baby Onions, Garlic 19.95
- Fillet of Cod, Tomato Fondue, Herb Brioche Crust, Pommes Rosti, Tenderstem Broccoli, Warmed Tartare Velouté 20.45
- Hachis Parmentier de Poisson, Gruyere Pommes Puree, Salmon, Cod, Tiger Prawns, Smoked Salmon, Smoked Haddock, Bechamel, Lemon, Tender Stem Broccoli 19.25
- PF** Chicken Chasseur, Pommes Aligot, Fine Beans, Bacon, Parsley & Tomato 15.95
- PF** Minute Steak, Parsley Frites, Garlic & Parsley Butter, Dressed Watercress 16.25
Add Peppercorn Sauce Instead Of Garlic Butter 4.00
- PF** Baked Ratatouille Stuffed Aubergine, Vegan Mozzarella, Walnut Crumble, Provencal Sauce (VG) 15.95

SIDES

- Salted French Fries 4.50 | Truffle & Parmesan Fries 5.00 | Tenderstem Broccoli, Chilli Oil 4.50 | Pommes Aligot 5.00 | Seasonal Vegetables 4.50 | Dressed Mixed Salad 4.50

DESSERTS

- Classic Apple Tarte Tatin, Crème Fraiche, Mint 8.95
- Griottine Cherry Crème Brûlée, Sable Biscuit 8.45
- PF** Glazed Lemon Tart, Candied Lemon, Crème Fraiche, Blueberry Coulis, Blueberries 7.95
- PF** Chocolate Marquise, Crème Chantilly, Minted Raspberries, Grand Marnier Caramel 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 | Comte | 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 £20.95 | Prix Fixe Menu, 3 Courses £25 **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.