

Dinner Menu

Nibbles

Marinated Olives 4.50

Trio of Soda Breads, Sea Salt Butter 4.50

Garlic Tiger Prawn Brochette, Fennel, Lemon, Tomato, Chilli 5.25

Sliced Saucisson, Croutons, Capers, Cornichons 5.00

Starters

Mini Baked Camembert, Garlic, Rosemary, Cornichons, Red Onion Marmalade, Sourdough V 9.95

French Onion Soup, Gruyère Cheese Crouton 8.95

Crab Beignets, Lemon, Coriander, Shredded Salad, Lobster Bisque 10.50

PF Grilled Fillet of Red Mullet, Seatrout Mousseline, Wilted Spinach, Warmed Sauce Vierge 8.50

PF Seared Chicken Livers & Smoked Bacon, Horseradish Pommes Puree, Shallots, Thyme, Sherry Vinegar, Honey 8.50

PF Spiced Spinach & Roasted Cauliflower Croquettes, Provençal Sauce, Cauliflower Crisps (V/Vg*) 8.50

Main Course

Roast Monkfish Tail Wrapped in Prosciutto Ham, Fondant Sweet Potato, Mangetout, Leek, Carrot, Shallot, Tomato, Saffron 20.50

2 Bone Pork Loin Chop, Pommes Boulangere, Truffled Fine Beans, Madeira Jus 19.50

8oz Sirloin Steak, Parsley Frites, Vine Cherry Tomato, Spinach, Portobello Mushroom 26.50

Add Peppercorn Sauce or Sauce Choron 4.00

PF Coq Au Vin, Pancetta, Pearl Onions, Chestnut Mushrooms, Thyme, Pommes Purée 19.00

PF Roast Fillet of Hake Grenobloise, Roasted Garlic Croquette, Wilted Spinach 18.95

PF Provençal Ratatouille Risotto, Crème Fraîche, Garlic, Shallots, Goats Cheese 17.50 (V/Vg*)

Sides

Salted French Fries 4.50 | Seasonal Vegetables 4.50 | Pommes Purée 4.50 |

Roasted Garlic Croquette 4.50

Desserts

Croissant Pain Perdu, Roasted Peach, Cinnamon, Vanilla Ice Cream V 8.00

PF Bitter Chocolate Mousse, Honeycomb, Hazelnuts, Lemon Balm V 8.00

PF Honey & Vanilla Crème Brûlée, Cinnamon Sugar, Dates, Sablé Biscuit V 8.00

PF Ice Cream & Sorbet (2 scoops) (V/Vg*) 6.75

Vanilla | Vegan Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

French Cheese Board

Délice de Bourgogne | Fourme d'Ambert | Comté | French Emmental | French Gruyère

Select 3 Cheeses 10.95

5 Cheese Option 14.95

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 12.5% service charge will be added to your bill. All gratuities go to our staff.