

# Dinner Menu

## Nibbles

Rosemary & Garlic Mixed Olives 4.50

Trio of Soda Breads, Sea Salt Butter 4.50

## Starters

**PF** Roasted Carrot Soup, Crème Fraîche, Croutons V/VG\* 9.00

**PF** Chicken Liver Parfait, Toasted Sourdough, Cornichons, Spiced Red Onion Relish 9.25

**PF** Fish Goujons, Sauce Gribiche, Lemon 8.95

Gratin Cod Brandade de Morue, Watercress, Lemon, Sourdough 9.25

Rosti Potato, Spinach, Poached Egg, Tapenade V 8.95

Butter Roasted Boudin Blanc, Caramelised Apple Purée, Spinach, Wholegrain Mustard Cream, Chervil 9.95

## Main Course

**PF** Classic Minute Steak, Parsley Frites, Garlic Butter, Watercress 17.50  
(Add Peppercorn Sauce instead of Garlic Butter £4.50)

**PF** Moules a la Provençal, Lemon, Sourdough 17.00  
(Add Salted Frites for £5.00)

**PF** Quiche Florentine, Oyster Mushroom, Goats Curd, Baby Vegetables, Parsley Sauce V/VG\* 16.00

Navarin of Lamb, Baby New Potatoes, Baby Turnips, Carrots, Silver Skin Onions, Peas, Garlic, Tomato Broth 21.50

Fillet of Cod Meunière, Pommes Rissoles, Lemon, Samphire, Asparagus 24.00

Chicken Fricassée, Braised Vegetable Rice, Fine Beans, Tenderstem Broccoli, Shallots, Garlic, Oyster Mushrooms, Chicken Velouté 18.00

## Sides

Salted Frites 5.00 | Seasonal Vegetables 5.00 | Minted New Potatoes 5.00 |

Bistro Salade 5.00

## Desserts

**PF** Black Cherry Clafoutis, Almond Tuile, Cherry Ice Cream 6.50

**PF** White Chocolate & Lemon Verbena Pots de Crème, Lemon Curd, Strawberries, Sablé Crumb 6.95

**PF** Crêpes Suzette, Flamed in Grand Marnier, Orange Segments, Orange Zest, Orange Juice, Sugar, Unsalted Butter, Vanilla Ice Cream 9.50

Bitter Chocolate Fondant, Mascarpone, Blueberry, Hazelnut Praline 8.50

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

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

## Café Gourmand

Choice of coffee, plus a choice of select mini desserts. Please ask for the selection.

2 Mini Desserts 8.50 | Trio of Mini Desserts 10.00

## 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 £23 | Prix Fixe Menu, 3 Courses £27 **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.