

Dinner Menu

Prix Fixe Menu, 3 Courses £29, Any Starter, Main & Dessert

Nibbles*

Rosemary & Garlic Mixed Olives 4.50

Saucisson, Cornichons, Croûtons 4.50

Trio of Soda Breads, French Onion Butter 4.50

Baked Baguette and Marinated Olives 7.50

Starters

Soupe au Pistou, Courgette, Tomato, Onion, Potato, Carrot, Fine Beans, Garlic, Butter Beans, Basil, Vegetarian Hard Cheese, Olive Oil 8.50

Boursin Cheese Souffle, Mâche, Garlic Croutons, Pear, Roasted Pine Nuts, Pomegranate, Orange Honey Vinaigrette (V) 9.50

Tiger Prawn Croquettes, Lemon, Sauce Vierge 8.50

Gin Cured Gravadlax Salmon, Rye Toast, Horseradish Crème Fraîche, Lemon, Fennel, Radish, Dill 9.50

Shredded Confit Duck Salad, Poached Hens Egg, Frisée, Garlic Croutons, Pickled Shallot, Grain Mustard & Cider Vinegar Dressing 9.50

Tartiflette Savoyard, Potato, Tallegio, Smoked Bacon, Shallot, Garlic, White Wine, Cream, Toasted Sourdough 9.00

Chestnut Mushroom Tartiflette, Goats Cheese, Potato, Sautéed Chestnut Mushrooms, Shallot, White Wine, Cream, Toasted Sourdough (V) 8.50

Main Course

Minute Steak, Garlic & Parsley Butter, Confit Garlic & Rosemary Fries 17.50

Add Garlic Tiger Prawns 4.00 Add Peppercorn Sauce 4.50

Darne of Chalk Stream Trout en Papillote, Butter, Lemon, Herbs, Salade Mentennoisse, Lemon, Fennel, Artichoke, Pine Nuts, Orange Segments 20.50

Orange Honey Glazed Goats Cheese Salad, Roasted Fig, Croûtes, Pine Nuts, Orange Segments, Mâche, Frisée, Hot Honey Dressing (V) 17.50

Confit Duck Leg, Pommes Aligot, Fine Beans & Bacon, Five Spiced Jus 19.50

Seared Tuna Steak, Salade Niçoise, New Potato, Fine Beans, Baby Gem, Heirloom Tomato, Peppers, Olives, Boiled Egg, Lemon Mustard Dressing 20.50

Vegan Niçoise Salad, Smoked Fried Tofu, New Potato, Fine Beans, Baby Gem, Heirloom Tomato, Peppers, Olives, Toasted Almonds, Lemon Mustard Dressing (Vg) 16.00

Chicken Ballottine, Exotic Mushroom, Truffle, Pancetta, Pave Potatoes, Squash Puree, Fine Beans, Madeira Jus 18.50

Sides*

Confit Garlic and Rosemary Fries (Vg) 5.00 | Sea Salt Fries (Vg) 5.00 |

Fine Beans, Bacon, Tapenade 5.00 | Pommes Mousseline (V) 5.00 |

Heirloom Tomato and Shallot Salad (Vg) 5.00 |

Desserts

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

Black Cherry Clafoutis, Almond Tuile, Cherry Ice Cream 6.50

The above desserts are prepared to order. Please allow 20 minutes.

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

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

*Not included in Prix Fixe

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.