

L'Apero

Trio of Soda Breads, French Onion Butter (V) **4.75**
Baked Baguette and Marinated Olives (V) **7.50**
Rosemary & Garlic Mixed Olives (V) **4.50**
Saucisson, Cornichons, Croûtons **4.50**

Entrée

(Available as small or large)

Soupe au Pistou, Courgette, Tomato, Onion, Potato,
Carrot, Fine Beans, Garlic, Butter Beans, Basil,
Vegetarian Hard Cheese, Olive Oil (V) (Vg*)
8.50/14.00

Boursin Cheese Souffle, Mâche, Garlic Croutons, Pear,
Roasted Pine Nuts, Pomegranate, Orange Honey
Vinaigrette (V)
9.50/18.00

Shredded Confit Duck Salad, Poached Hens Egg, Frisée,
Garlic Croutons, Pickled Shallot, Grain Mustard
& Cider Vinegar Dressing
9.50/18.00

Tartiflette Savoyard, Potato, Taleggio, Smoked Bacon,
Shallot, Garlic, White Wine, Cream, Toasted Sourdough
9.00/17.00

Chestnut Mushroom Tartiflette, Goats Cheese, Potato,
Sautéed Chestnut Mushrooms, Shallot, White Wine,
Cream, Toasted Sourdough (V) (Vg*)
8.50/16.00

Tiger Prawn Croquettes, Lemon, Sauce Vierge
8.50/16.00

Gin Cured Gravavlax Salmon, Rye Toast, Horseradish
Crème Fraîche, Lemon, Fennel, Radish, Dill
9.50/18.00

Dessert

Cafe Liégeois, Coffee Ice Cream, Chocolate Sauce, Chilled
Sweetened Espresso Coffee, Chantilly Cream, Cafe Curl
(V) **8.00**

Strawberry Sablé Mille Feuille, White Chocolate Crémieux,
Lemon Balm, Strawberry Purée (V) **7.50**

Dark Chocolate Mousse, Sea Salt, Pistachio Nuts, Creme
Chantilly, Extra Virgin Olive Oil (V) **7.50**

Vanilla Roast Peach Creme Brûlée, Caramelised Peach,
Sablé Biscuit (V) **7.50**

Ice Cream (2 scoops) (V/Vg*) **6.75**
Vanilla | Vegan Vanilla | Chocolate | Salted Caramel |
Coffee | Rum & Raisin |

Sorbet (2 scoops) (V/Vg*) **6.75**
Mango | Lemon | Raspberry

DINNER MENU

From France with Love...

Le Plat Principal

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

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

Chicken Ballotine, Exotic Mushroom, Truffle, Pancetta, Pavé Potatoes,
Squash Purée, Fine Beans, Madeira Jus
19.00

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

Add Peppercorn Sauce **4.50** | Add Garlic Tiger Prawns **4.00**

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

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

French Cheese Board*

Délice de Bourgogne | Fourme d'Ambert | Comté | French Emmental |
French Gruyère.
Select 3 Cheeses **10.95** | 5 Cheese Option **14.95**

Café Gourmand*

Choice of coffee, plus a choice of select mini desserts.
Mini Strawberry Sablé, White Chocolate Crémieux
Mini Dark Chocolate Mousse, Sea Salt, Pistachio Nuts, Crème Chantilly
Mini Vanilla Roast Peach Creme Brûlée, Sablé Biscuit (V)
2 Mini Desserts **8.50** | Trio of Mini Desserts **10.00**

Food Allergy Information

(V) Vegetarian | (Vg) Vegan | (Vg*) Can be prepared Vegan on request
Full allergen information to reverse
A discretionary 12.5% service charge will be added to your bill.
All gratuities go to our staff.

Apéritifs

Lillet Spritz **10.00**
Negroni **10.00**
Aperol Spritz **10.00**
Kir Royale **£10.00**

Accompagnements*

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**



PRIX FIXE MENU 3 COURSES £29 ANY STARTER, MAIN & DESSERT

* NOT INCLUDED IN PRIX FIXE



Recommended Wines

Petite Fleur Sauvignon Blanc £22.00

A lively wine with plenty of green and citrus fruit and lime
flavours.

Pairs beautifully with the:
Chalk Stream Trout en Paillotte

Petite Fleur Merlot £22.00

A medium bodied merlot with a vibrant blend of crunchy
red and black fruits and a soft, juicy finish.

Pair this merlot with:
Minute Steak, Garlic and Parsley Butter