

Sunday Menu

Starters

Soupe au Pistou, Courgette, Tomato, Onion, Potato, Carrot, Fine Beans, Garlic, Vermicelli Pasta, Butter Beans, Basil, Vegetarian Hard Cheese, Olive Oil (V) 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, Reblochon, 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) 8.50/16.00

Tiger Prawn Croquettes, Lemon, Sauce Vierge 8.50/16.00

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

Main Course

Roast Loin of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.00

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy 19.00

Best of Both, 1 Slice of Beef & 1 Slice of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.50

| *All the above Main Courses are served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage* |

Darne of Chalk Stream Trout en Papillote, Butter, Lemon, Herbs, Salade Mentennoise, 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

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, Poached Fig, Croûtes, Pine Nuts, Orange Segments, Mâche, Frisée, Hot Honey Dressing (V) 17.50

| *For the table - Seasonal Vegetables & Cauliflower Cheese* |

Desserts

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 & 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

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.