Dinner Menu

Entrée

Entrée's available as: Small/Large

Warmed Soup Vichyssoise, Croutons, Cream, Vegetable Paysanne (V) 8.50/14.00

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

Partridge, Wild Mushroom & Pistachio Terrine, Spiced Apricot Chutney, Sourdough Toast 9.50/18.00

Tartiflette Savoyard, Potato, Tallegio, 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

Garlic Tiger Prawn Brochettes, Tomato, Chilli, Lemon, Caper 8.50/16.00

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

Le Plat Principal

Roast Fillet of Chalk Steam Trout, Charred Tender Stem Broccoli, Mussel & Potato Chowder 20.50

Seared Tuna Steak Provençal, New Potatoes, Braised Fennel, Tomato, Garlic, Lemon, Herb de Provence, Capers, Parsley 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

Spinach, Leek & White Bean Cassoulet, Herb Crumb, Pommes Purée, Watercress (V)(Vg*) 17.50

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

Venison Haunch Steak, Roasted Garlic Pommes Purée, Fine Beans & Bacon, Juniper Berry & Gin Jus 19.50

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 | Seasonal Vegetables (Vg) 5.00 |

Dessert

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

Clementine Mascarpone Cheesecake, Cookie Base, Clemtine Purée, Almond Tuile 7.50

Dark Chocolate Terrine, Baileys Cream, White Chocolate & Rapberry Coulis (V) 7.50

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

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

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

* Not included in Prix Fixe

L'Apero*

Trio of Soda Breads, French Onion Butter 4.75

Baked Baguette and Marinated Olives 7.50

Rosemary & Garlic Mixed Olives 4.50

Saucisson, Cornichons, Croûtons 4.50

Apéritifs

Lillet Spritz 10.00
Negroni 10.00
Aperol Spritz 10.00

Wines we Recommend

Petite Fleur Sauvignon Blanc
£22.00
A lively wine with plenty of green and citrus fruit and lime flavours.
Pairs beautifully with the:
Roast Fillet of Chalk Stream Trout

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 & Parsley Butter

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.