

**GLASS OF KIR ROYALE** (125ML) 3,95  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES** 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**PIQUANT MIXED OLIVES** 3,25

SPICY MARINATED OLIVES WITH ROSE HARISSA,  
CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC** 2,95

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD** 1,85

FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

**FOUGASSE** 3,95

LEAF SHAPED GARLIC BREAD WITH PARSLEY  
AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM NICE WITH  
CAMELISED ONIONS, WITH A CHOICE OF EITHER

**ANCHOVY** 3,35

OR

**REBLOCHON** 3,95

ANCHOVIES, OLIVES  
AND PARSLEY

REBLOCHON CHEESE  
AND THYME

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## STARTERS

**SOUP** 4,50

SEASONAL, HOME MADE SOUP

**RILLETES** 4,95

COARSELY SHREDDED DUCK AND PORK PÂTÉ WITH  
TOASTED SOURDOUGH BREAD AND CORNICHONS

**CALAMARI** 5,95

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

**TUNA CARPACCIO** 7,95

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA  
WITH SAUCE VIERGE AND BLACK OLIVES

**CRAB MAYONNAISE** 6,95

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS,  
AND TARRAGON WITH TOASTED SOURDOUGH BREAD

**WARM ROQUEFORT SALAD** 5,25

ENDIVE, WALNUT AND CROUTON SALAD WITH A WARM  
ROQUEFORT CHEESE DRESSING

**ASPARAGUS HOLLANDAISE** 6,95

SEASONAL ENGLISH ASPARAGUS WITH  
HOLLANDAISE SAUCE

**GRILLED PRAWNS** 7,50

GRILLED TIGER PRAWNS WITH GARLIC AND  
FLAT LEAF PARSLEY BUTTER

**SMOKED SALMON** 6,50

SLICED SMOKED SCOTTISH SALMON WITH DILL,  
SHALLOTS, BABY CAPERS AND CRÈME FRAÎCHE DRESSING

**STEAK TARTARE** 6,75

FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS,  
CAPERS, CORNICHONS, EGG YOLK AND COGNAC

**CHICKEN LIVER PARFAIT** 5,95

CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND  
SPICED APPLE CHUTNEY

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## LUNCH & EARLY EVENING MENU

MONDAY - FRIDAY 12 NOON - 7.00PM

2 COURSES 9,95 OR 3 COURSES 11,90

## OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS/ 9AM - 1PM WEEKENDS

## LIGHT MAINS

**RISOTTO VERT** 9,95

RISOTTO WITH GRILLED ASPARAGUS, BROAD BEANS,  
SPRING ONIONS, COURGETTE, GREEN BEANS,  
BABY SPINACH, PESTO AND ROCKET

**SPINACH AND MUSHROOM CRÊPES** 8,95

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH  
AND GRUYÈRE CHEESE

**GOATS CHEESE SALAD** 9,50

WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD  
WITH BLACK OLIVE TAPENADE CROSTINI

**CHICKEN AND WALNUT SALAD** 9,95

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,  
WALNUTS, CROUTONS AND A MUSTARD DRESSING

**TUNA NIÇOISE** 12,50

CHARGRILLED FRESH TUNA STEAK (SERVED MEDIUM  
RARE) ON CLASSIC NIÇOISE SALAD WITH FRENCH BEANS,  
CHERRY TOMATOES, BLACK OLIVES, PEPPERS, NEW  
POTATOES, EGG, BABY GEM LETTUCE AND RED ONION

**SALMON FISHCAKES** 10,50

SAUTÉED SALMON FISHCAKES WITH BABY SPINACH SALAD,  
DILL AND A WHOLEGRAIN MUSTARD SAUCE

## MEAT & FISH

**STEAK HACHÉ** 9,50

**'À CHEVAL' (WITH A FRIED EGG)** 9,95

CHOPPED SPICED RUMP STEAK, CHARGRILLED WITH  
FRITES AND A CORNICHON AND TOMATO RELISH

**PORK BELLY** 12,95

PAN ROASTED PORK BELLY WITH  
A POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE,  
CAMELISED APPLES AND CALVADOS JUS

**ROAST DUCK BREAST** 13,95

PAN ROASTED DUCK BREAST (SERVED PINK) WITH  
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**GRILLED LAMB LOIN CHOPS** 12,95

CHARGRILLED LAMB LOIN CHOPS WITH ROQUEFORT  
BUTTER AND A WARM PEA, MINT, SHALLOT  
AND CROUTON SALAD

**FISH PARMENTIER** 11,95

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY  
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH  
POTATO AND GRUYÈRE CHEESE

**ROAST SEABASS** 13,95

ROAST SEABASS FILLET, BRAISED FENNEL AND A  
CHAMPAGNE BEURRE BLANC WITH CHIVES AND  
TOMATO CONCASSE

**LINGUINE WITH SEAFOOD** 11,95

LINGUINE PASTA WITH TIGER PRAWNS, MUSSELS, CLAMS  
AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS,  
WHITE WINE AND CHERRY TOMATOES

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## SIDES

**FRITES** 2,95

**GREEN SALAD** 2,75

**TOMATO, SHALLOT AND BASIL SALAD** 2,95

**GLAZED CARROTS WITH PARSLEY** 2,75

**FRENCH BEANS** 2,95

**BRAISED MINTED PEAS** 2,95

**GRATIN POTATO** 2,95

**CREAMED SPINACH** 3,50

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A DISCRETIONARY OPTIONAL GRATUITY OF 12.5%  
WILL BE ADDED TO YOUR BILL

## GRILLS

### POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART OF RURAL  
BRITTANY IN THE WEST OF FRANCE WHICH IS RENOWNED  
FOR ITS POULTRY

**HALF CHARGRILLED 'BRETON' CHICKEN** 9,95

SERVED WITH FRITES

CHOICE OF SAUCES

**GARLIC BUTTER** 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,50

CHERRY TOMATO, BASIL, GARLIC, CAMELISED ONIONS  
AND BLACK OLIVES

**WILD MUSHROOM SAUCE** 2,25

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

## STEAKS

ALL OF OUR STEAKS ARE FROM 30 DAY AGED HEREFORD  
CATTLE AND SERVED CHARGRILLED WITH FRITES

**10OZ RIB-EYE** 14,95

**10OZ SIRLOIN** 16,50

**7OZ FILLET** 17,95

CHOICE OF SAUCES

**ROQUEFORT BUTTER** 1,50

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**GARLIC BUTTER** 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PEPPERCORN SAUCE** 1,95

GREEN PEPPERCORN, COGNAC AND CREAM

**BÉARNAISE SAUCE** 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

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## PLATS RAPIDES

**STEAK FRITES** 9,95

CHARGRILLED THINLY BEATEN OUT MINUTE  
STEAK WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

**POULET GRILLÉ** 10,95

CHARGRILLED BUTTERFLIED CHICKEN BREAST  
WITH WILD MUSHROOM, CRÈME FRAÎCHE AND  
THYME SAUCE, SERVED WITH GRATIN POTATO

**COD GOUJONS** 10,95

BREADCRUMBED SLICES OF COD FILLET WITH  
FRITES AND TARTARE SAUCE

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## WEEKEND SPECIAL

SATURDAY 12NOON - 6.00PM

SUNDAY 12NOON - 10.30PM

½ ROAST CHICKEN 9,95 OR STEAK FRITES 9,95