

Appetisers:

Baguettes et Trempettes Gluten/Dairy **£6.5**

Warm, crusty baguettes accompanied by a trio of French-inspired dips:

Rouille – a Provençal garlic and saffron emulsion

Tapenade Noire–Traditional black olive spread

Huile d'Olive & Vinaigre Balsamique–extra virgin olive oil with aged balsamic vinegar.

Baguettes et Beurres Artisanaux Gluten/Dairy **£5.00**

Freshly baked French baguettes served with a selection of artisanal butters – including salted Normandy butter, herbed beurre and truffle butter.

Starters:

Escargots à la Bourguignonne Gluten/Dairy **£8.5**

Classic French snails baked in garlic and parsley butter, served bubbling hot with crusty bread. 6 pieces

Poulpe Grillé, Pommes Bravas & Citron Braisé Dairy **£15.5**

Chargrilled octopus paired with spiced potato bravas and a grilled lemon for a bold Mediterranean touch.

Velouté de Chou-Fleur au Parmesan (Vegetarian) **£8.5**

Creamy cauliflower soup enriched with aged Parmesan, finished with a drizzle of truffle oil.

Bisque de Homard Dairy **£10.5**

Silky lobster bisque infused with Cognac and aromatics, served with a touch of crème fraîche.

Coquilles Saint-Jacques, Beurre Blanc Gluten/Dairy **£12.95**

Seared scallops delicately dressed in a classic white wine beurre blanc sauce, topped with caviar and fresh herbs.

Salade César Classique Gluten/Dairy **£7.5**

A French twist on the Caesar salad – romaine hearts, anchovy dressing, shaved vegetarian parmesan flakes and garlic croutons.

★ Please ask your server for any allergies

Mains:

Steak Tartare Gluten **£27.95**

Traditional hand-cut beef tartare, seasoned à la minute with capers, cornichons, shallots, and Dijon mustard. Topped with a golden egg yolk and served with crisp pommes frites and salad verte.

Filet de Boeuf Frites 10 Oz **£39.95**

Grilled beef fillet, cooked to perfection and served with golden pommes frites, a fresh green salad, and a Provençale baked half tomato. A simple yet timeless bistro classic. **(Lobster surf and turf option £10 lobster tale)**

Entrecôte Frites 9 Oz **£32.95**

Juicy grilled beef sirloin, served with golden pommes frites, a fresh green salad, and a Provençale baked half tomato. A hearty and authentic bistro favorite. **(Lobster Surf and Turf option £10)**

Poitrine de Porc Rôtie Dairy **£21.95**

Slow-roasted pork belly, crisped to perfection, served with creamy gratin dauphinois, grilled and steamed Savoy cabbage, and a rich pork jus.

Filet de Truite Grillé, Sauce Choron Dairy **£21.95**

Grilled trout fillet served with your choice of side, accompanied by a velvety Choron sauce – a tomato-infused béarnaise classic.

Ballotine de Volaille aux Champignons Dairy **£17.95**

Tender chicken ballotine stuffed with mushroom duxelles, served with mousseline potatoes and a sharp Moutarde de Dijon sauce.

Confit de Cuisse de Canard Dairy **£24.95**

Traditional duck leg confit with a black sour cherry jus, served alongside buttered French green beans, glazed baby carrots, and gratin dauphinois.

Herb-Crusted Lamb Chops Provençale Dairy/Gluten **£29.95**

Succulent lamb chops encrusted with a fragrant Provençale herb crust, served alongside tender stem broccoli and buttery fondant potatoes. Finished with a rich lamb jus for a refined balance of rustic flavors and elegance.

Moules à la Crème (500 grams) Dairy **£22.95**

Plump mussels gently simmered in a creamy white wine sauce with tomato concassé, bay leaf, and thyme. Finished with a bright persillade for a touch of freshness

Homard Thermidor Dairy **£44.95**

Lobster meat removed, cooked in a creamy mustard, brandy, and cheese sauce, then returned to the shell, gratinéed until golden. A luxurious, classic dish.

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Desserts :

Crème Brûlée à la Vanille Dairy £6.95
A timeless French custard dessert infused with Madagascar vanilla, finished with a perfectly caramelised sugar crust.

Gâteau au Chocolat Noir, Griottes & Sauce Chantilly Dairy/Nuts £11.95

Decadent dark chocolate cake layered with sour cherries and served with a light Chantilly cream sauce.

Biscoff Cheesecake Gluten/Dairy £7.5
A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

Sticky Toffee Pudding with Ice Cream Gluten/Dairy £8.00
A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream

Salted Caramel Torte Gluten/Dairy £7.5
An indulgent chocolate torte layered with golden salted caramel, balanced by a whisper of sea salt on a crisp sablé-style base

Sélection de Fromages Français £10.95

Cheese Platter:

A curated assortment of French cheeses, featuring a balance of soft, hard, mild, and bold profiles.

Brie, Camembert, Leicester red cheddar, goat cheese and blue Stilton £9.50

Sides:

Dauphinoise potatoes £4.5
French fries £3.95
Buttered French beans £4.5
Mashed potatoes £3.5
Tender steam broccoli £3.00
Buttered Asparagus £4.00

Sauces:

Peppercorn £3.5
Blue Cheese £3.5
Bordelaise £4.5
Béarnaise £3.5

Menu Des Enfants: (All Dishes £6.95)

Kids Burger
Mini beef burger on a soft bun with fries.

Halloumi Kids Burger
Grilled halloumi kids burger with fries

Petite Pasta
Choice of tomato sauce or butter & grated cheese

Chicken Goujons
Crispy chicken strips with fries or mash
Sausage & Mash
Juicy sausage with creamy mashed potatoes and gravy

Dessert £1.5 each scoop
One scoop of Ice Cream (Vanilla, Chocolate or Strawberry)

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