

AMUSES GUEULES

| | | | | | |
|----------------|-----|------------------|---|------------------------|---|
| Bread & Butter | 3.5 | Marinated Olives | 4 | Saucisson & Cornichons | 4 |
| Coppa | 8 | Bresaola | 8 | Jambon de Lyon | 8 |

LES ENTRÉES

| | | |
|-------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------|
| Velouté de Courge Butternut | <i>Roasted butternut squash soup with thyme & garlic</i> | 8 |
| Poireaux vinaigrette à la truffe | <i>Crunchy leeks, almond flakes, mustard & truffle dressing</i> | 8 |
| Poêlée de Girolles & Oeuf de Canard croustillant | <i>Girolles & Crispy duck egg with Toast</i> | 14 |
| Camembert rôti | <i>Baked Camembert served with croutons & chutney</i> | 10 |
| Assiette de fromages | <i>Cheese Selection with bread & chutney</i> | small / large 13 / 20 |
| Huîtres mignonettes | <i>Oysters (x3) served with shallots vinegar</i> | 9 |
| Moules "Bretonne" | <i>Mussels cooked with cider & smoked bacon (can be served without bacon)</i> | 12 |
| Saint Jacques gratinées | <i>Scallops baked with bisque béchamel</i> | 15 |
| Assiette de Charcuteries | <i>Cured meat Selection with bread & butter</i> | small / large 13 / 20 |
| Pâté de foie de volaille | <i>Chicken liver parfait</i> | 9 |
| Céleri Rémoulade & Saucisse de Morteau | <i>Celeriac salad with smoked sausage</i> | 9.5 |
| Escargots de Bourgogne | <i>Snails (x6) with garlic butter & parsley</i> | 10 |

LES PLATS

| | | |
|----------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-----------------------|
| Gnocchi à la betterave, noix et fourme d'Ambert | <i>Gnocchi in beetroot cream, walnuts & blue cheese</i> | 19 |
| Bouillabaisse: Cabillaud, Moules, Crevettes, Pomme de terre & Haricot blanc | <i>Classic Bouillabaisse with bisque sauce, Cod, Mussels, Prawns, Potatoes & White beans</i> | 26 |
| Cuisse de Canard Confit, sauce aux figes & purée de céleri rave | <i>Duck leg confit served with Celeriac purée and Fig sauce</i> | 23 |
| Filet de Boeuf sauce au poivre & frites | <i>200g Scottish Beef Filet served with peppercorn sauce & French fries</i> | 38 |
| Pièce à partager sauce du jour avec Frites et salade | <i>Cut of the week to share served with fries, salad & sauce of the day</i> | 2-3 pers market price |

ACCOMPAGNEMENTS

| | | |
|-------------------------------------------------------|-----------------------------------------------------|-----|
| Salade Verte | <i>Green salad with house dressing</i> | 4 |
| Brocolis | <i>Tenderstem with lemon butter & almonds</i> | 7 |
| Haricots verts & petits onions caramélisés | <i>green beans with caramelized onions</i> | 7 |
| Frites & Mayonnaise | <i>French fries served with homemade Mayonnaise</i> | 5.5 |

*If you have any allergies thank you for letting the staff know before ordering
All prices are in £ and a discretionary 13.5% service charge will be applied to all restaurants bills*