

# DINNER

## AMUSES GUEULES

|                               |     |                 |    |
|-------------------------------|-----|-----------------|----|
| Bread & Butter                | 3.5 | Bresaola        | 8  |
| Marinated Olives              | 4   | Jambon de Lyon  | 8  |
| Saucisson & Cornichons        | 4   | Coppa           | 8  |
| Houmous au piment d'Espelette | 6   | Mixed Selection | 20 |

## CHARGUTERIE

## LES ENTRÉES

|   |  |                      |                |
|---|--|----------------------|----------------|
| <b>Gazpacho</b> <i>Cold tomato &amp; peppers soup served with croutons</i>                                  |  |                      | 8              |
| <b>Poireaux vinaigrette à la truffe</b> <i>Crunchy leeks, almond flakes, mustard &amp; truffle dressing</i> |  |                      | 8              |
| <b>Tarte à la tomate</b> <i>Puff pastry, mustard, tomato &amp; chervil</i>                                  |  |                      | 9              |
| <b>Camembert rôti</b> <i>Baked Camembert served with croutons &amp; chutney</i>                             |  |                      | 10             |
| <b>Assiette de fromages</b> <i>Cheese Selection with bread &amp; chutney</i>                                |  | <i>small / large</i> | <i>13 / 20</i> |
| <b>Huîtres mignonettes</b> <i>Oysters (x3) served with shallots vinegar</i>                                 |  |                      | 9              |
| <b>Moules "Bretonne"</b> <i>Mussels cooked with cider &amp; smoked bacon (can be served without bacon)</i>  |  |                      | 12             |
| <b>Carpaccio de Bar</b> <i>Sea bass carpaccio, basil oil &amp; lemon</i>                                    |  |                      | 14             |
| <b>Pâté de foie de volaille</b> <i>Chicken liver parfait</i>  |  |                      | 9              |
| <b>Celery Rémoulade &amp; Saucisse de Morteau</b> <i>Celeriac salad with smoked sausage</i>                 |  |                      | 9.5            |
| <b>Escargots de Bourgogne</b> <i>Snails (x6) with garlic butter &amp; parsley</i>                           |  |                      | 10             |

## LES PLATS

|  |  |                 |                     |
|--|--|-----------------|---------------------|
| <b>Aubergine Rôtie au four, sauce tomate et Tomme de Brebis</b>                                  |  |                 | 19                  |
| <i>Roasted Aubergine garnished with breadcrumbs, sheep cheese &amp; tomato sauce</i>             |  |                 |                     |
| <b>Bouillabaisse: Cabillaud, Moules, Crevettes, Pomme de terre &amp; Haricot blanc</b>           |  |                 | 26                  |
| <i>Classic Bouillabaisse with bisque sauce, Cod, Mussels, Prawns, Potatoes &amp; White beans</i> |  |                 |                     |
| <b>Cuisse de Canard Confit, sauce vin rouge &amp; poêlée de légumes</b>                          |  |                 | 22                  |
| <i>Duck leg confit served with seasonal vegetables and red wine jus</i>                          |  |                 |                     |
| <b>Entrecote d'Écosse maturée 30 jours 200g, sauce &amp; accompagnement du jour</b>              |  |                 | 32                  |
| <i>Scottish Rib-eye 7 oz served with side &amp; sauce of the day</i>                             |  |                 |                     |
| <b>Pièce à partager 1 kg sauce du jour avec Frites et salade</b>                                 |  | <i>2-3 pers</i> | <i>market price</i> |
| <i>Cut of the week to share of 1kg served with fries, salad &amp; sauce of the day</i>           |  |                 |                     |

## ACCOMPAGNEMENTS

|   |  |  |     |
|---|--|--|-----|
| <b>Salade Verte</b> <i>Green salad with house dressing</i>  |  |  | 4   |
| <b>Ratatouille</b> <i>Vegetable stew with courgette, aubergine, tomatoes &amp; pepper</i>         |  |  | 6   |
| <b>Haricots verts &amp; petits oignons caramélisés</b> <i>green beans with caramelized onions</i> |  |  | 7   |
| <b>Frites &amp; Mayonnaise</b> <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*