

DINNER

AMUSES GUEULES

Bread & Butter	3.5
Marinated Olives	4
Saucisson & Cornichons	4
Black Olive Tapenade	6

CHARGUTERIE

Bresaola	8
Jambon de Bayonne	8
Rosette de Lyon	7
Mixed Selection	20

LES ENTRÉES

Salade d'Automne <i>Rocket, Butternut, Clementine & Lentils Salad</i>	8
Onion Soup <i>Roscoff Onion soup served with crouton & Comté</i>	9
Camembert Rôti <i>Baked Camembert served with croutons & chutney</i>	10
Assiette de Fromages <i>Cheese Selection (x3) served with bread & chutney</i>	13
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Huîtres Mignonettes <i>Oyster (x3) served with shallots vinegar</i>	9
St Jacques Gratinées au Comté <i>Baked scallops with bechamel & Comté cheese</i>	12
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Terrine de Lapin <i>Pork & Rabbit pâté served with mustard</i>	9.5
Escargots de Bourgogne <i>Snails (x6) with garlic butter & parsley</i>	10

LES PLATS

Cassoulet du Sud-Ouest	20
<i>White beans cooked & baked with Confit duck leg & Toulouse sausage</i>	
Pièce du Boucher, sauce du jour et frites	MP
<i>Cut of the week served with fries & sauce of the day</i>	
Tagliatelle aux Cèpes	18
<i>Fresh Tagliatelle served with a creamy mushroom sauce of Cèpes</i>	
Lotte à l'Armoricaine et pomme vapeur	25
<i>Monkfish served with bisque sauce & potatoes</i>	

ACCOMPAGNEMENTS

Frites & Mayonnaise <i>French fries served with homemade Mayonnaise</i>	5.5
Salade Verte <i>Green salad with house dressing</i>	4
Poêlée de Legumes de Saison <i>Pan-fried seasonal vegetables</i>	6
Lentilles du Puy <i>Puy lentils cooked with a carrots & celery</i>	6

*If you have any allergies thank you for letting the staff know before ordering
All prices are in £ and a discretionary 14% service charge will be applied to all restaurants bills*