

# DINNER

## AMUSES GUEULES

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

## CHARCUTERIE

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

## LES ENTRÉES

<b>Artichaut Velouté</b> <i>Artichokes creamy soup, truffle oil and Beaufort cheese</i>	11
<b>Salade d'Haricots Vert</b> <i>Green beans salad, mustard and shallots confit</i>	9
<b>Camembert Rôti</b> <i>Baked Camembert served with croutons &amp; chutney</i>	10
<b>Assiette de Fromages</b> <i>Cheese Selection (x3) served with bread &amp; chutney</i>	13
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<b>Huîtres Mignonettes</b> <i>Oyster (x3) served with shallots vinegar</i>	9
<b>Cassolette de Crevettes</b> <i>Garlic and Parsley Prawns served with lemon cassolette</i>	12
<b>Pissaladière</b> <i>Anchovies, black olives and onion tart</i>	12
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<b>Mousse de Volaille</b> <i>Chicken Liver Parfait served with bread &amp; chutney</i>	9
<b>Escargots de Bourgogne</b> <i>Snails (x6) with garlic butter &amp; parsley</i>	10

## LES PLATS

<b>Fricassée de Volaille aux champignons</b>	17
<i>Chicken leg cooked in broth and served with mushrooms</i>	
<b>Pièce du Boucher, sauce du jour et frites</b>	MP
<i>Cut of the week served with fries &amp; sauce of the day</i>	
<b>Raviole du Dauphiné</b>	15
<i>Ravioli coated in creamy leeks &amp; walnuts</i>	
<b>Merlu sauce Grenobloise aux crevettes</b>	21
<i>Hake served with capers, lemon, parsley and brown shrimp butter</i>	

## ACCOMPAGNEMENTS

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