

Dinner Menu

Entrées

Soupe à l'oignon
French onion soup served with a
traditional cheese croûton
£8.50

King Prawn Pil Pil
sauté king prawns with smoked paprika, chilli,
garlic & coriander with artisan bread
£12.95

Moules Marinières
mussels with cream, garlic and white wine
served with artisan bread
£9.95

Creamed Garlic Chestnut Mushrooms (v)
on artisan toast with tarragon & mixed leaf salad
£9.95

Brie Rôti en Brick (v)
brie baked in crisp brick pastry on a bed of piperade
& mixed leaf salad with cranberry & orange compote
£9.50

Artichoke Fritters (v, vg)
with romesco, chilli peanut crisp, mixed leaf salad
& artisan bread
£8.95

Accompagnements

Pommes Frites (v, vg)
£4.50

Pommes Frites aux Truffes
with truffle oil mayonnaise & parmesan shavings
£6.50

Buttered Tenderstem Broccoli (v, vga)
£4.95

Buttered French Beans (v, vga)
£4.95

Mixed Leaf Salad (v, vg)
with shallots, sun-blushed tomatoes
& homemade vinaigrette
£3.50

Artisan Bread & Butter (v, vga)
single portion - £2.50 or sharing basket - £5.95

Plats Principaux

Steak Frites
Traditional 8oz Sirloin steak with
peppercorn sauce, marrow butter or garlic butter
with pommes frites and mixed leaf salad
£28.95
Add Argentinian Red Prawns with Garlic Butter
£6.00

Magret de Canard
pan roasted breast of duck with braised endive,
champ pomme purée and black cherry sauce
£25.95

Pork Belly
slow cooked belly of pork with grilled hispi cabbage,
mustard crème, black pudding & pork scratching
crumb, pomme purée and cider sauce
£19.95

Supreme of Corn Fed Chicken
with nduja salami risotto, roasted butternut
squash and butternut squash crème
£22.95

Le Burger
6oz beef pattie, New York deli mayonnaise,
lettuce, red onion, beef tomato, smoked
applewood cheddar, smoked streaky bacon
in an artisan brioche bun with pommes frites
£17.95

Moules Frites
mussels with cream, garlic and white wine
served with pommes frites
£17.95

Poisson Frites
fresh haddock fried in a crisp batter with pommes
frites & homemade tartar sauce
£18.50

Forest Mushroom Stroganoff (v, vga)
with sauté forest mushrooms, basmati rice,
sour crème & julienne gherkins
£15.95

**Also see our Daily Specials Menu
which includes our Soup du Jour**

Please inform your server of any allergies, intolerances or dietary requirements before ordering, including sensitivities to GM oils which can also mean cooking oil made from genetically modified crops such as soybean, rapeseed/canola & corn oil. Whilst every care is taken in the preparation of our food, dishes are prepared in kitchens where allergens are present and we cannot guarantee any item is completely allergen free.