

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 & white wine
with artisan bread
£9.95

Chicken Liver Parfait

with apricot chutney & mixed leaf salad
with artisan toast
£9.95

Chorizo, Olives & Borettane Onions

in a red wine sauce & shallots
with artisan bread
£9.95

Goat's Cheese Bon Bons (v)

with red onion marmalade & gremolata
£8.95

Artichoke, Asparagus, Sun-Blushed

Cherry Tomatoes & Egg (v, vga)
with creamed xérès vinegar dressing
£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

Pan Roasted Rump of Lamb

with petits pois à la française, minted new
potatoes, thyme & garlic jus
£25.95

Gressingham Duck Thai Red Curry

pan seared filet of male Gressingham duck
breast with thai red coconut curry, grilled
bok choy & apricot chutney
£27.95

Grilled Pork Cutlet

with black pudding, creamy pomme purée,
sauté hispi cabbage & cider sauce
£19.95

Chicken Schnitzel

with cherry tomato, basil & riso orzo,
sauté baby courgette and garlic butter
£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 & white wine
served with pommes frites
£17.95

Poisson Frites

fresh haddock fried in a crisp batter with pommes
frites, mushy peas & homemade tartar sauce
£18.95

Pan Roasted Aubergine (v, vga)

with sauté baby courgette, cherry tomatoes,
mozzarella & tomato provençal
£15.95

Also see our Daily Specials Menu
which includes our Soup, Fish & Steak 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.