

Dinner Menu

Entrées

Soupe à l'oignon (gfa)

French onion soup served with a traditional cheese croûton
£8.50

King Prawn Pil Pil (gfa)

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

Moules Marinières (gfa)

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

Creamed Garlic Chestnut Mushrooms (v, gfa)

on artisan toast with tarragon & mixed leaf salade
£9.95

Brie Rôti en Brick (v)

brie baked in crisp brick pastry on a bed of piperade & mixed leaf salade with cranberry & orange compote
£9.50

Artichoke Fritters (v, vg, gfa)

with romesco, chilli peanut crisp, mixed leaf salade & artisan bread
£8.95

Accompagnements

Pommes Frites (v, vg, gf)

£4.50

Pommes Frites aux Truffes (gf)

with truffle oil mayonnaise & parmesan shavings
£6.50

Buttered Tenderstem Broccoli (v, vga, gf)

£4.95

Buttered French Beans (v, vga, gf)

£4.95

Mixed Leaf Salade (v, vg, gf)

with shallots, sun-blushed tomatoes & homemade vinaigrette
£3.50

Artisan Bread & Butter (v, vga, gfa)

single portion - £2.50 or sharing basket - £5.95

Plats Principaux

Steak Frites (gf)

Traditional 8oz Sirloin steak with peppercorn sauce, marrow butter or garlic butter with pommes frites and mixed leaf salade
£28.95

Add Argentinian Red Prawns with Garlic Butter

£6.00

Magret de Canard (gf)

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

Pork Belly (gfa)

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 (gf)

with nduja salami risotto, roasted butternut squash and butternut squash crème
£22.95

Le Burger (gfa)

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 (gf)

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, gf)

with sauté forest mushrooms, basmati rice, sour crème & julienne gherkins
£15.95

Also see our Specials Menu for our Soup, Fish & Steak du Jour options.