

Lunch 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
served with artisan bread
£9.95

Croques
hot oven baked artisan pan de mie sandwich
all served with dressed mixed leaf salad
& celeriac remoulade

Monsieur
toasted sandwich with home cooked ham,
gruyère & emmental cheese and béchamel sauce
£12.50

Madame
toasted sandwich with home cooked ham, gruyère &
emmental cheese, béchamel sauce and a fried egg on top
£12.95

Fromage (v)
toasted sandwich with gruyère & emmental
cheese, béchamel sauce and a fried egg on top
£12.50

Tartines
open sandwich on toasted artisan bread

New York Reuben
toasted artisan bread with pastrami, gruyère & emmental
cheese, sauerkraut and Russian dressing
£13.95

Chicken BLT
toasted artisan bread with chicken, crispy streaky bacon, beef
tomato, homemade mayonnaise and dressed mixed leaf salad
£13.95

Creamed Garlic Paris Brown Mushrooms
gratinés with gruyère & emmental cheese
and dressed mixed leaf salad
£13.95

Goat's Cheese, Prosciutto & Glazed Fresh Figs
with fig jam and dressed mixed leaf salad
£13.95

Les Salades

Salade au Brie
with beetroot, sun-blushed cherry tomatoes,
artichoke and dressed mixed leaf salad
£13.95

Salade Niçoise
skipjack tuna chunks with olives,
sun-blushed tomatoes, baby potatoes, French
beans, hen's egg and mustard vinaigrette
£17.95

Chicken Schnitzel Caesar Salad
with crispy streaky bacon, marinated anchovies,
shaved parmesan, baby gem lettuce and
homemade Caesar dressing
£16.95

Plats Principaux

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

Duck Leg Confit
with braised red cabbage, creamy pomme purée,
French beans and port wine jus
£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

**Roasted Ras el Hanout Spiced
Cauliflower Steak (v, vga)**
with butterbean purée and chimichurri dressing
£16.95

Accompagnements

Pommes Frites (v, vg)
£4.50

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

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

Classic Caesar Salad
baby gem lettuce, homemade Caesar dressing,
croûtons and parmesan cheese
£5.95

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.