

« APÉRITIF »

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,80

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

PIQUANT MIXED OLIVES 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA, CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,50

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD WITH
PARSLEY AND SEA SALT

PISSALADIÈRE

TRADITIONAL WARM FLATBREAD FROM
NICE WITH CARAMELISED ONIONS

ANCHOVY 4,45
ANCHOVIES, OLIVES
AND PARSLEY

REBLOCHON 4,95
REBLOCHON CHEESE
AND THYME

« STARTERS »

FRENCH ONION SOUP 5,95

RUSTIC FRENCH ONION SOUP WITH A SOUR-
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

CALAMARI 6,75

BREADCRUMBED SQUID SAUTÉED IN GARLIC,
LEMON AND PARSLEY WITH TARTARE SAUCE

BAKED CROTTIN 6,75

TRADITIONAL GOATS CHEESE FROM THE LOIRE
VALLEY, SERVED WARM WITH LAMB'S LETTUCE
AND APPLE SALAD, WALNUTS, CROUTONS AND
GOLDEN RAISINS

CHICKEN LIVER PARFAIT 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED Brioche
AND SPICED APPLE CHUTNEY

PRAWN GRATINÉE 7,95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI
AND TOMATO SAUCE WITH TOASTED GARLIC
AND PARSLEY CROUTONS

SEASONAL ENGLISH ASPARAGUS 6,95

SERVED WARM WITH A CHOICE OF TARRAGON AND
CHIVE VINAIGRETTE OR HOLLANDAISE SAUCE

CRAB MAYONNAISE 8,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,
CAPERS AND TARRAGON WITH TOASTED
SOURDOUGH BREAD

CHARCUTERIE BOARD 7,25

JAMBON DE SAVOIE, SMOKED DUCK BREAST,
SAUCISSON SEC AND DUCK RILLETTES WITH
BABY GEM SALAD AND CHARGRILLED
PAIN DE CAMPAGNE

SMOKED SALMON 7,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS,
BABY CAPERS AND CRÈME FRAÎCHE DRESSING
WITH TOASTED SOURDOUGH BREAD

STEAK TARTARE 6,95

FINELY CHOPPED RAW BEEF MIXED WITH
SHALLOTS, CAPERS, CORNICHONS,
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &
BREAKFAST DAILY**

« LIGHT MAINS »

GOATS CHEESE SALAD 10,50
WARM GOATS CHEESE AND ROASTED
VEGETABLE SALAD WITH BLACK OLIVE
TAPENADE CROSTINI

**SPINACH AND MUSHROOM
CRÊPES** 10,95

BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 11,95
CHARGRILLED CHICKEN WITH AVOCADO, BABY
GEM LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS AND
A MUSTARD DRESSING

TUNA NIÇOISE 13,95

CHARGRILLED FRESH TUNA STEAK (SERVED
MEDIUM RARE) ON CLASSIC NIÇOISE SALAD
WITH FRENCH BEANS, CHERRY TOMATOES,
BLACK OLIVES, PEPPERS, NEW POTATOES,
EGG, BABY GEM LETTUCE AND RED ONION

SALMON 13,50

CHARGRILLED SALMON WITH RATATOUILLE
AND A LEMON JUICE AND OLIVE OIL DRESSING

« MEAT & FISH »

BEEF BOURGUIGNON 16,50

TRADITIONAL BEEF BOURGUIGNON WITH
POTATO AND CHIVE PURÉE, BACON LARDONS
AND CHESTNUT MUSHROOMS

ESCALOPE DE VEAU 13,95

SAUTÉED BREADED VEAL ESCALOPE WITH
WATERCRESS, LEMON AND VEAL JUS

RUMP OF LAMB 14,95

RUMP OF LAMB WITH ROASTED PEPPERS, NEW
POTATOES, CARROTS, COURGETTES, RED
ONION, THYME AND VEAL JUS

ROASTED PORK BELLY 13,95

PAN ROASTED PORK BELLY WITH GRATIN
POTATO, BRAISED SAVOY CABBAGE, APPLES,
THYME AND CALVADOS JUS

BRETON FISH STEW 14,50

TRADITIONAL BRETON FISH STEW OF
SEABASS, MUSSELS, CLAMS, PRAWNS AND
SQUID WITH TOMATO, WHITE WINE
AND CHILLI

POULET RÔTI 13,95

CORN FED CHICKEN SUPRÊME, HERB ROASTED
WITH BACON, POTATO PURÉE, ARTICHOKE,
FRENCH BEANS, CHERRY TOMATOES, BLACK
OLIVES AND A VEAL JUS

FISH PARMENTIER 12,95

COD, HADDOCK, PRAWN AND SALMON IN
A CREAMY WHITE WINE AND LEEK SAUCE,
TOPPED WITH MASH POTATO AND
GRUYÈRE CHEESE

COD GOUJONS 11,95

BREADCRUMBED SLICES OF COD FILLET
WITH FRITES, BRAISED MINTED PEAS
AND TARTARE SAUCE

« GRILLS »

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART
OF RURAL BRITTANY IN THE WEST OF FRANCE
WHICH IS RENOWNED FOR ITS POULTRY

HALF CHARGRILLED

'BRETON' CHICKEN 11,95

SERVED WITH FRITES

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

PROVENÇALE SAUCE 1,70

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED
ONIONS AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,50

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

« STEAKS »

ALL OF OUR STEAKS ARE FROM 30 DAY
AGED GRAIN FED CATTLE AND SERVED
CHARGRILLED WITH FRITES

10OZ RIBEYE 17,50

10OZ SIRLOIN 18,95

7OZ FILLET 20,50

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

BÉARNAISE SAUCE 1,95

TARRAGON, EGG, SHALLOT
AND BUTTER SAUCE

ROQUEFORT BUTTER 1,95

NORMANDY BUTTER WITH

ROQUEFORT CHEESE

PEPPERCORN SAUCE 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

TRUFFLE HOLLANDAISE 2,95

HOLLANDAISE SAUCE INFUSED WITH
BLACK TRUFFLES

« PLATS RAPIDES »

STEAK FRITES 11,95

CHARGRILLED THINLY BEATEN OUT
MINUTE STEAK WITH FRITES AND GARLIC
BUTTER (SERVED PINK)

POULET GRILLÉ 12,50

CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

MOULES FRITES 12,95

MUSSELS COOKED WITH WHITE WINE,
GARLIC, SHALLOTS, PARSLEY AND FRESH
CREAM, SERVED WITH FRITES

DUCK CONFIT 13,50

CRISPY DUCK CONFIT WITH SAUTÉED
POTATOES, BUTTON ONIONS, GARLIC AND
PARSLEY WITH A VEAL AND THYME JUS

SIDES

FRITES
2,95

CREAMED SPINACH
3,95

FINGER CARROTS
glazed with parsley
2,95

GRATIN POTATO
3,25

GREEN SALAD
2,95

TOMATO SALAD
with basil and shallots
3,25

FRENCH BEANS
3,25

**BRAISED
MINTED PEAS**
3,25

« MAY SPECIALS »

STARTER

WARM TIGER PRAWN SALAD 7,95

SAUTÉED TIGER PRAWNS WITH CHILLI,
GARLIC, LEMON, PARSLEY AND CHERRY
TOMATOES SERVED WITH FRISÉE AND BABY
GEM SALAD

MAINS

SALMON HOLLANDAISE 13,95

CHARGRILLED SALMON SUPRÊME SERVED
WITH SEASONAL ENGLISH ASPARAGUS,
JERSEY ROYAL POTATOES AND MINT
HOLLANDAISE SAUCE

ASPARAGUS RISOTTO 11,50

SEASONAL ENGLISH ASPARAGUS RISOTTO
WITH BABY SPINACH, SOFT GOATS CHEESE
AND PEA SPROUTS

ENTRECÔTE STEAK 19,95

CHARGRILLED 11OZ RIB-EYE STEAK SERVED
ON THE BONE, WITH SAUTÉED POTATOES,
BUTTON ONIONS, BACON LARDONS,
GARLIC, PARSLEY AND A
PEPPERCORN SAUCE

SIDE

JERSEY ROYALS 3,50

MINTED NEW SEASON
JERSEY ROYAL POTATOES

DESSERT

CRÈME BRÛLÉE AU CITRON 5,95

CARAMELISED LEMON INFUSED VANILLA
CUSTARD WITH FRESH RASPBERRIES

— WINE PAIRING —

AS A SUGGESTED WINE PAIRING
WITH THE SALMON HOLLANDAISE
WE RECOMMEND

**LEDUC VIOGNIER
2016**

VIN DE PAYS D'OC

5,35 / 7,00 / 19,95

PACKED WITH APRICOT AND PEACH
AROMAS, THIS FLORAL, MEDIUM
BODIED WHITE WINE IS AN IDEAL
PARTNER FOR ANY OF OUR
SEAFOOD DISHES

— MONDAY - FRIDAY —

**LUNCH & EARLY EVENING
SET MENU**

12 NOON - 7PM

ASK YOUR WAITER TO SEE THE MENU