

## - 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 SOURDOUGH 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

**ROAST DUCK BREAST** 14,95

ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**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

## 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