





APÉRITIFS

Gluten free bread is available

Olives (Ve)	£4,50
Mixed olives marinated in Provençal herbs	
Tapenade noire (Ve, GF available)	£6,95
Crushed black olives, garlic, parsley & chilli, served with croutons	
Caviar d'aubergine (Ve, GF available)	£7,95
Smoked aubergine, garlic & parsley, served with croutons	
Cuisses de grenouilles	£11,50
Frog legs cooked with parsley & garlic	
Escargots	£10,95
Six snails traditionally cooked in garlic & parsley butter	
Camembert rôti (V, GF available)	£12,95
Baked Camembert infused with garlic & rosemary, served with croutons and crudités	
Pain à la tomate (Ve) 	£6,95
Confit tomato, garlic & olive oil served on toasted sourdough	
Corbeille de pain (Ve option available) 	£3,95
House bread served with salted butter & garlic oil	

VÉGÉTARIENS (V)

Salade d'endives au Roquefort (N)	£10,95
Endive salad, apples, Roquefort blue cheese, walnuts and vinaigrette	
Mille-feuille de betteraves (Ve)	£11,95
Fondant, red & golden beetroot, courgette served with tomato and red chilli sauce	
Figs au fromage de chèvre	£10,50
Roasted figs topped with goats cheese & honey	
Ratatouille (Ve)	£12,95
Roasted aubergine topped with courgette, pepper, tomato & garlic	
Gratin dauphinois	£7,50
Thinly sliced potato, garlic, crème fraîche & cheese	
Haricots verts à la persillade (Ve)	£6,95
French beans lightly sautéed with garlic & parsley	
Pommes frites (Ve option available)	£6,95
Homemade chunky chips served with aioli & pepperade	
Salade verte (Ve)	£5,50
Salad served with homemade vinaigrette	

PLANCHES Petite / Grande

Planche de charcuterie	£16,95/£25,95
A house selection of charcuterie, served with homemade chutney & cornichons	
Planche de fromage (N)	£16,95/£25,95
A house selection of cheese served with homemade jam & walnuts	
Planche mixte (N)	£20,95/£29,95
A house selection of charcuterie & cheese served with homemade jam, walnuts, homemade chutney & cornichons	

CHARCUTERIE

Served with homemade chutney & cornichons

Pâté de foie de volaille (GF available)	£9,00
Homemade chicken liver pâté with sourdough toast	
Saucisson	£9,00
100% pure porc cured sausage from the Targe Family	
Jambon de Bayonne	£9,00
12 months dry-aged ham from the Basque country	
Magret de canard fumé	£9,00
French duck breast, smoked with rosemary & bay leaf	
Rillettes de Porc (GF available)	£9,00
Traditional pâté of shredded pork meat served with sourdough toast	

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve (N)	£9,00
18 months matured cheese, from the Jura, made of cows milk	
Valençay (N)	£9,00
A goat's cheese from the Loire Valley	
Roquefort (N)	£9,00
A blue cheese from the South of France, made with sheep milk	
Ossau Iraty (N)	£9,00
A sheep's milk cheese from the Basque country	
Brie de Meaux (N)	£9,00
A creamy cows cheese from the town of Meaux in the Brie region	
Reblochon (N)	£9,00
An Alpine cheese made in the region of Haute-Savoie from raw cow's milk	

POISSONS

Crevettes Pil Pil	£11,95
Prawns in garlic, chilli, parsley and butter	
Brochette de poisson au piment d'Espelette	£15,50
Fish skewer with chorizo, tomato & red onion served with an espelette pepper butter sauce	
Moules marinières	£12,95
Mussels steamed in white wine, garlic, parsley & cream	
Accras de poisson	£12,50
Fish croquettes with tomato & red chilli sauce	

VIANDES

Tartiflette	£14,50
An oven baked Alpine dish of potatoes, lardons, onions & reblochon cheese	
Bavette à l'échalote	£14,95
A prime cut of beef served medium rare in a shallot jus	
Confit de canard	£16,95
Slow cooked duck confit leg in an orange sauce	
Boeuf bourguignon	£14,95
Tender diced beef shoulder braised in red wine, carrots & herbs	
Blanquette de volaille à l'ancienne	£14,95
Traditional chicken stew in a rich white sauce	

DESSERTS

Poire pochée au vin chaud (N)	£7,95
(Ve option available) Pear poached in mulled wine, served with vanilla ice cream and oat granola	
Crème brûlée à la vanille	£7,95
Classic caramelised chilled vanilla custard	
Ile flottante (N)	£8,50
Soft meringue cloud, crème anglaise, caramel & almond flakes	
Mousse au chocolat maison	£7,50
Homemade chocolate mousse	
Brioche façon pain perdu 	£8,50
Brioche "French Toast" served with salted caramel sauce & vanilla ice cream	
Café gourmand	£9,50
An espresso coffee served alongside a selection of miniature desserts (change your hot drink, £1.50 supplement)	
Sorbets (Ve)	£7,50
3 scoops of Lemon, Raspberry & Mango sorbets from Northern Bloc	