

SOUPE

SOUPE À L’OIGNON £8

ONION SOUP, BEEF BROTH, WHITE WINE, GRUYÈRE

SOUPE DE POTIRON £9

SQUASH SOUP, CARAWAY MARSHMALLOW, PUMPKIN SEEDS

SOUPE DE POISSON £15

FISH SOUP, SEA BREAM & SHELLFISH, SAFFRON, ROUILLE

SALADES

SALADE DE ROQUETTE £9 / £17

ROCKET SALAD, BUFFALO MOZZARELLA, TOMATO & OLIVES

SALADE ICEBERG ET BETTERAVES £8 / £16

CRUNCHY ICEBERG SALAD, BEETROOT, DEVON BLUE CHEESE
CANDIED WALNUTS & SHALLOT DRESSING

SALADE LYONNAISE £12 / £22

FRISÉE, POACHED EGG, LARDONS, CHICKEN LIVERS, SHERRY

SALADE DE CREVETTES £15 / £26

CHILLED PRAWNS, BIBB LETTUCE, FRENCH COCKTAIL DRESSING

ENTRÉES

AÏOLI CLASSIQUE

PETIT £19 | GRAND £32

CHILLED CRUDITÉS, LOBSTER & PRAWNS, MUSSELS, GARLIC DIP

TERRINE DE FOIE GRAS £18

FOIE GRAS TERRINE, ONION, RAISIN & PINK PEPPER MARMELADE
TOASTED BRIOCHE

PAIRED WITH A 50ML GLASS OF PINEAU DES CHARENTES
£3 SUPPLEMENT

CRAB CAKE £14 / £22

SEARED CRAB CAKE, BROWN CRAB MAYONNAISE
BUDDHA HAND LEMON, CONFIT FENNEL, YUZU DRESSING

ESCARGOTS DE BOURGOGNE £9 / £17

BURGUNDY SNAILS, GRILLED BREAD, PARSLEY & GARLIC BUTTER

TARTARE DE BŒUF À LA BETTRAVE £15 / £26

HAND CUT RAW BEEF SIRLOIN, BEETROOT & APPLE PUREE
MUSTARD EGG YOLK DRESSING, CRISPY SWEET POTATO



EXECUTIVE CHEF – THOMAS PIAT

POISSONS

CREVETTES £15 / £26

SEARED PRAWNS, LEMON & GARLIC SAUCE

MOULES À LA CRÈME £9 / £17

STEAMED MUSSELS, WHITE WINE, PARSLEY, CRÈME FRAÎCHE

SAINT-JACQUES £27

SEARED SCALLOPS, TANDOORI SPICED SQUASH PUREE
CARROT & CORIANDER, CASHEW, COCONUT FOAM

MAIGRE A LA PLANCHA £24

STONE BASS, CREAMY PEARL BARLEY RISOTTO
CUCUMBER & POTATO FRICASSÉE, FRESH DILL

SOLE LIMANDE £28

ROASTED LEMON SOLE, CROUTONS, GRENOBLOISE SAUCE

VIANDES

COQ AU VIN £25

CHICKEN LEGS, LARDONS, KING OYSTER MUSHROOM
ONIONS, HAND-MADE FARFALLE, RED WINE SAUCE

VOLAILLE RÔTIE £24

ROASTED CHICKEN BREAST, JERUSALEM ARTICHOKE
CHESNUT MUSHROOM, CONFIT GARLIC, CHICKEN JUS

PALERON DE BŒUF £26

RED WINE BRAISED BEEF FEATHERBLADE
CARROTS, BABY GEM, FRESH HORSERADISH

CROQUE MONSIEUR £12 / MADAME £13

WARM HOUSE-MADE HAM & CHEESE SANDWICH

RIBEYE £32 • SIRLOIN £34 ~USDA 10oz / 283gr

SERVED WITH MIXED SALAD, BÉARNAISE OR PEPPERCORN SAUCE

CÔTE DE BŒUF POUR DEUX £72

28 DAY DRY AGED BLACK ANGUS RIBEYE TO SHARE
CHOICE OF TWO SIDE DISHES
BÉARNAISE & PEPPERCORN SAUCE

SIDE DISHES £4

GREEN BEANS
TOMATO & ONION SALAD
MIXED LEAF SALAD
POMMES LYONNAISES

POMMES FRITES
CAULIFLOWER GRATIN
TRUFFLE MASHED POTATO
CREAMY KALE

GRILLED BEEF BURGERS

100% UK BEEF, GROUND DAILY IN-HOUSE SERVED ON
A HOME-MADE BUN WITH POMMES FRITES

YANKEE £17

BEEF PATTY, ICEBERG, TOMATO, ONION, PICKLE, SESAME BUN
ADD CHEDDAR CHEESE SUPP, £1

FRENCHIE £19

BEEF PATTY, CONFIT PORK BELLY, TOMATO, DIJON, MORBIER, PEPPERED BUN

PIGGIE £19

BEEF PATTY, BBQ PORK, JALAPEÑO MAYO, CABBAGE, CHEDDAR BUN

“BB” £24

BEEF PATTY, FOIE GRAS, SHORT RIBS, HORSERADISH MAYO
CONFIT TOMATOES, BLACK ONION SEED BUN

FROMAGES

~EUROPEAN CHEESES~

SERVED WITH SEASONAL GARNISH

1 CHEESE £5

2 CHEESES £9

3 CHEESES £14

FRENCH

COULOMMIERS

COW, ILE DE FRANCE, FRANCE

UNPASTEURISED

...

FRENCH

LE COUSIN

COW, SAVOIE, FRANCE

UNPASTEURISED

...

ENGLISH

COLSTON BASSETT STILTON

COW, NOTTINGHAMSHIRE, ENGLAND

PASTEURISED

DESSERTS

ENQUIRE ABOUT OUR DESSERT DU JOUR

GÂTEAU BASQUE £7

CLASSIC FRENCH CAKE, BRANDIED CHERRY JAM

VANILLA ANGLAISE

MA CRÈME AU CARAMEL £8

EGG CUSTARD, CARAMEL TUILE, TROPICAL COULIS

VANILLA CHANTILLY MASCARPONE, PISTACHIO DACQUOISE

LE MIRLITON AU BEURRE DE POMME £9

PUFF PASTRY, ALMOND CREAM, SPICED APPLE BUTTER

RICE CRISPIES, SALTED BUTTER CARAMELISED FRESH APPLE

SPECULOOS ICE CREAM, CRANBERRY COULIS

LE CITRON £10

LEMON CURD, CRUMBLE, CRISPY MERINGUE

VANILLA & LEMON MARSHMALLOW, DULCE MOELLEUX

BROWN BUTTER SNOW, LIMONCELLO CHOCOLATE

PASSIONATA SORBET

LA TARTE AU CHOCOLAT ET MACADAMIA £10

CARAMEL CHOCOLAT BROWNIE, MACADAMIA CREAM, MILK CHOC GLAZE

CARAMELISED POP CORN, DULCE CHOC TUILE, VANILLA CHANTILLY

WHITE CRUMBLE, COCOA LIQUOR CRÉMEUX

LE ‘FRENCH COFFEE’ £12

DARK CHOCOLATE SPHERE, LIGHT VANILLA CHANTILLY

ARMAGNAC & KAHLUA SAUCE, CRISPY PEARLS

COFFEE ICE CREAM

GLACES ET SORBETS, £3 PER SCOOP

GLACES

VANILLA • CHOCOLATE
PISTACHIO • MACADAMIA • COFFEE

SORBETS

BLUEBERRY-YOGHURT • RASPBERRY
ORANGE SPICES • PASSIONATTA

PETITS SUCRÉS

FRESHLY BAKED MADELEINES £5
ASSORTMENT OF MACARONS £6
COCONUT TRUFFLES & CRUNCHY NOUGAT LAYERS £7
PRALINÉ & CARAMELISED PUFFED RICE TRUFFLES £4

EXECUTIVE PASTRY CHEF ~ QUENTIN GIUDICELLI

FOR THE TABLE

OLIVES MARINÉES £5

HOUSE MARINATED OLIVES

GOUGÈRES £5

GRUYÈRE CHEESE PUFFS

CALAMAR £9

CRISPY CALAMARI &

BEER-BATTERED ONION RINGS

AÏOLI DIP

HOUMOUS £6

CUMIN & CORIANDER

HUMMUS, PITA BREAD

SPINACH & ARTICHOKE DIP £8

CREAMY & CHEESY SPINACH DIP

BAGUETTE CROUTONS

CHICKEN WINGS £8

CONFIT BUFFALO CHICKEN WINGS

BLUE CHEESE DIP

SAUCISSES

TASTING OF TWO £15 • THREE £24 • FOUR £36

BOUDIN NOIR £8 / £12

BLACK PUDDING, CELERIAC PUREE, FRESH APPLE

BOUDIN BLANC £12 / £21

WHITE PORK SAUSAGE, TRUFFLE MASHED POTATO

TUNISIENNE £9 / £17

LAMB MERGUEZ, HERBED COUSCOUS, PEPPERS, YOGHURT

BEAUJOLAISE £9 / £18

PORK SAUSAGE, MUSHROOM, PEARL ONIONS, BACON, RED WINE

CHARCUTERIE MAISON

WITH SOME CLASSIC RECIPES OF GILLES VEROT FROM PARIS

DÉGUSTATION

SMALL BOARD £15 | LARGE BOARD £30

SELECTION OF HOUSE SPECIALTIES

SERVED WITH HORS D’OEUVRES, PICKLES & MUSTARDS

TERRINES ET PÂTÉS

PÂTÉ GRAND-MÈRE £8

CHICKEN LIVER, PORK, COGNAC

PÂTÉ GRAND-PÈRE £10

FOIE GRAS, PORK, TRUFFLE

LAPIN À LA MOUTARDE £7

CONFIT RABBIT LEGS, CARROT & LEEK

WHOLE GRAIN MUSTARD

TAJINE D’AGNEAU £9

BRAISED LAMB, MOROCCAN SPICES

FROMAGE DE TÊTE £8

PORK HEAD CHEESE TERRINE

PÂTÉ EN CROÛTE £12

FOIE GRAS, VENISON FILET, PORK

CRANBERRY

SAUCISSONS ET JAMBONS

JAMBON DE PARIS £8

HOUSE-MADE COOKED HAM

JAMÓN IBÉRICO £19

JUAN PEDRO DOMEcq IBERICO 30

MONTHS AGED HAM

COPPA £10

ITALIAN CURED PORK

SAUCISSON “JESUS” £10

DRY CURED PORK SAUSAGE

WARM SPECIALITIES

RILLONS CROUSTILLANTS £9

CRISPY PORK BELLY, PEPPER

FRISÉE, DIJON

CERVELAS £9

LYON SAUSAGE, PISTACHIO

& TRUFFLE IN BRIOCHE