

DINNER MENU

Entrée

Olives 4.75

Bread Basket 5.50 Baguette, sourdough, butter

Crispy green beans 9 Remoulade Sauce

Leek Babaganoush 9.5

Leek, aubergine, garlic pistachio, sourdough bread

Stilton 9.5 Apricot walnut cake Calamars frits 14.5 Paprika, chilli, spring onion lime aioli

Wagyu beef carpaccio 18.5

Parmesan mousse, radicchio, frisee, horseradish and rocket tuile

Burrata 15.5

Fig Chutney, apple, basil Grissini bread stick

Salads

Superfood salad (ve) 13.5

Bulgur wheat with lemon grapefruit dressing, kale cucumber, butternut squash cauliflower, spring onion

+ Grilled halloumi 6.5 + Smoked salmon 9.5

+ Chicken breast 10.5

Warm goats cheese salad 19

Mixed leaves, beetroot, honey orange crushed pistachios French dressing

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Chicken 24 Chicken breast and thigh, curried

mash potato, carrots, salsa Verde parmesan tuile

Smashed Wagyu burger 24.5

Brioche bun, onion compote gherkins, American cheese, gravy mayonnaise, French fries

Tender stem broccoli 6.5 Red chilli, toasted almonds

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Truffle mashed potato 6
Wilted spinach 6
Garlic

Tuna Nicoise 22

Tuna, cherry tomato, black olive tapenade, soft boiled egg, French beans, anchovies, courgette, basil dressing

Chicken Caesar salad 22

Chicken breast, baby gem lettuce chicken croquette, Parmesan anchovy fillets, Caesar dressing

+ Grilled halloumi 6.5

Special Menu Nuit Française

Entrée

Soupe à l'Oignon gratinée 10.5 Onions, croutons, Emmental cheese

Chicken liver pate 9.50

Port jelly, toasted brioche, gherkins

Frog legs 13

Garlic puree, parsley sauce, toasted kadaifi

Plates

Beef bourguignon 28

Onion, mushroom, carrot, bacon basmati rice

Cauliflower gratin 16

Hispi cabbage, crushed hazelnuts salsa Verde

Moules mariniere 21

Mussels, white wine, shallots garlic French fries

Plates

Malfatti (ve)18.5

Beetroot and soya ricotta dumpling, pickled shallots cashew & lemon sauce

Truffle rigatoni 22

Truffle cream, aged parmesan

Steak frites 200g 29.5 Sirloin, Café de Paris sauce watercress

Sides

Crushed avocado (ve) 6.5

Grapefruit, pomegranate, basil lemon oil

Buttered green beans 6 Shallots, garlic, toasted hazelnuts

Mixed Leaf Salad 5.5

Sea Bream 26

Couscous, tender stem broccoli cherry tomatoes, sauce Vierge

"Chips and fish" a la Française 28

Breaded coley with lobster butter tartare sauce, French fries

Lobster spaghetti 44.5

Lobster tail, cherry tomatoes, lobster bisque, basil cress lobster oil

Fries 5.5

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Truffle and parmesan fries 7.5

Sweet potato fries 7.5

Pomegranate, feta