



## ENTRÉE

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| <p><b>Olives</b> 4.75</p> <p><b>Bread basket</b> 5.50<br/>Baguette, sourdough, butter</p> <p><b>Crispy green beans</b> 9.00<br/>Remoulade sauce</p> <p><b>Leek Babaganoush</b> 9.50<br/>Leek, aubergine, garlic, pistachio, sourdough bread</p> | <p><b>Stilton</b> 9.50<br/>Apricot walnut cake</p> <p><b>Calamars frits</b> 14.50<br/>Paprika, chilli, spring onion lime aioli</p> <p><b>Wagyu beef carpaccio</b> 18.50<br/>Parmesan mousse, radicchio, frisee, horseradish and rocket tuile</p> | <p><b>Burrata</b> 15.50<br/>Fig chutney, apple, basil, Grissini bread stick</p> <p><b>French onion soup</b> 10.50<br/>Onions, croutons, Emmental cheese</p> <p><b>Chicken liver pate</b> 9.50<br/>Port jelly, toasted brioche, gherkins</p> |
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	<p><b>Raclette</b> Traditional Alpine cheese, gently heated until molten, to be poured over any dish you like 9.00</p>	
	<p><b>Raclette with crispy baked potatoes and pumpkin seeds</b> 11.00</p>	
	<p><b>Raclette with Serrano ham, baguette &amp; pickles</b> 14.00</p>	

## SALADS

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| <p><b>Superfood salad (ve)</b> 13.50<br/>Bulgur wheat, lemon grapefruit dressing, kale, cucumber, butternut squash cauliflower, spring onion</p> <p>+ <b>Grilled halloumi</b> 6.50</p> <p>+ <b>Smoked salmon</b> 9.50</p> <p>+ <b>Chicken breast</b> 10.50</p> | <p><b>Warm goats cheese salad</b> 19.00<br/>Mixed leaves, beetroot, honey, orange, crushed pistachios, French dressing</p> <p><b>Tuna Niçoise salad</b> 20.00<br/>Tuna, cherry tomato, black olive tapenade, soft boiled egg, French beans, anchovies, courgette, cucumber, radish, basil dressing</p> | <p><b>Chicken Caesar salad</b> 22.00<br/>Chicken breast, baby gem lettuce, chicken croquette, Parmesan, anchovy fillets, Caesar dressing</p> <p>+ <b>Crispy bacon</b> 2.50</p> <p>+ <b>Grilled halloumi</b> 6.50</p> |
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## PLATES

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| <p><b>Chicken</b> 24.00<br/>Chicken breast and thigh, curried mash potato, carrots, salsa Verde, parmesan tuile</p> <p><b>Smashed Wagyu burger</b> 24.50<br/>Brioche bun, onion compote, gherkins, American cheese, gravy mayonnaise, French fries</p> <p><b>Malfatti (ve)</b> 18.50<br/>Beetroot and soya ricotta dumpling, pickled shallots cashew &amp; lemon sauce</p> | <p><b>Truffle rigatoni</b> 22.00<br/>Truffle cream, aged parmesan</p> <p><b>Steak frites 200g</b> 29.50<br/>Sirloin, Café de Paris sauce, watercress</p> <p><b>Seabream</b> 26.00<br/>Couscous, tender stem broccoli, cherry tomatoes, sauce Vierge</p> <p><b>"Chips and fish" a la Française</b> 28.00<br/>Breaded coley, lobster butter tartare sauce, French fries</p> | <p><b>Lobster spaghetti</b> 44.50<br/>Lobster tail, cherry tomatoes, lobster bisque, basil cress lobster oil</p> <p><b>Beef bourguignon</b> 25.00<br/>Onion, mushroom, carrot, bacon, basmati rice</p> <p><b>Cauliflower gratin</b> 16.00<br/>Hispi cabbage, crushed hazelnuts salsa Verde</p> <p><b>Moules mariniere</b> 21.00<br/>Mussels, white wine, shallots garlic, French fries</p> |
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## SIDES

- Tender stem broccoli** 6.50  
Red chilli, toasted almonds
- Truffle mashed potato** 6.00
- Wilted spinach** 6.00  
Garlic
- Crushed avocado (ve)** 6.50  
Grapefruit, pomegranate, basil lemon oil
- Buttered green beans** 6.00  
Shallots, garlic, toasted hazelnuts
- Mixed leaf salad** 5.50
- Fries** 5.50
- Truffle and parmesan fries** 7.50
- Sweet potato fries** 7.50  
Pomegranate, feta

## SET MENU

32.00 per person

Includes your choice of a Starter & Main, plus a 375ml carafe of house French wine (red or white), or a soft drink

Maximum 8 people per table.

### STARTER

choose one

**French onion soup**  
Onions, croutons, Emmental cheese

**Leek Babaganoush**  
Leek, aubergine, garlic pistachio, sourdough bread

### MAIN

choose one

**Beef bourguignon**  
Onion, mushroom, carrot, bacon basmati rice

**Truffle rigatoni**  
Truffle cream, aged parmesan

### DESSERT

**Crème brulee** +5.00  
Red berries

**Chocolate & salted caramel fondant** +5.00  
Red berry compote, vanilla ice cream

Available 12:30 – 22:00

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% is included in your bill.