



ENTRÉES

Olives 4.75

Artichoke Crisps 7.50

Truffle aioli, parmesan, lemon

Bread Basket 6.50

Baguette, sourdough, olive stick, butter

Tomato & Red Pepper

Pain Grillé 8.00

Grilled country bread, tomatoes, marinated red peppers

Beetroot Houmous 7.50

Socca chickpea flatbread, crunchy chickpeas

Calamars Frits 14.50

Paprika, chilli, spring onion, lime aioli

Popcorn Prawns 12.00

Chipotle aioli

Wagyu Beef Tartare 19.50

Confit egg yolk, sourdough, walnut ketchup

Popcorn Chicken 10.50

Chipotle aioli

Potato Pavé 12.50

Smoked herring mousse, Chardonnay beurre blanc, salmon roe

Burrata 14.00

Tomatoes, sourdough crisps, tomato consommé

Soupe à l'oignon 10.50

Onions, croutons, Emmental cheese

SANDWICHES

Le Club 15.50

Brioche, chicken, bacon, egg, avocado, mayo

Beef Pastrami

Sandwich 15.50

Ciabattela, gouda, sauerkraut, mustard mayo

Prawn Sandwich

(Sando-style) 15.50

Brioche, prawn mousse patty, sauce tartare

SALADES

Superfood Salad (ve) 13.50

Kale, sweet-drop peppers, cucumber, spring onion, cherry tomatoes, maple dressing, socca flatbread chips

+ **Grilled Halloumi** 6.50

+ **Smoked Salmon** 9.50

+ **Chicken Breast** 10.50

Warm Goats Cheese Salad 19.00

Mixed leaves, beetroot, honey, orange, crushed pistachios, French dressing

Tuna Niçoise Salad 22.00

Tuna steak, cherry tomatoes, black olive tapenade, soft boiled egg, French beans, anchovies, courgette, cucumber, radish

Chicken Caesar Salad 22.00

Chicken breast, baby gem lettuce, Parmesan, croutons, anchovy fillets, Caesar dressing

+ **Crispy Bacon** 2.50

+ **Grilled Halloumi** 6.50

PLATS

Smashed Wagyu Burger 24.50

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

Steak Frites 200g 29.50

Sirloin, Béarnaise sauce, watercress

Fish & Chips a la

Française 28.00

Breaded coley, lobster butter, tartare sauce, French fries

Beef Bourguignon 25.00

Onion, mushrooms, carrots, bacon, basmati rice

Moules Provençale 18.50

Mussels, white wine, shallots, garlic, tomato sauce

Plaice a la Normande 29.00

Stuffed with spinach, moules frites, brioche croutons

Chicken Escalope 18.00

Fried egg, preserved lemons, green olive salsa

Spaghetti Aglio e Olio 12.00

Garlic, olive oil, chilli peppers

Truffle Coquillettes 17.00

Comté cheese truffle cream, (optional serrano ham)

Crab Linguini 22.00

Chilli crab bisque, lemon

Aubergine (ve) 16.50

Crispy aubergine, chickpeas, arrabbiata sauce, toasted pumpkin seeds, dukkah, coriander cress

GARNITURES

Tender Stem Broccoli 6.00

Red chilli, toasted almonds

Mashed Potato 6.00

Wilted Baby Spinach 6.00

Crushed Avocado (ve) 6.00

Pomegranate

Mixed Leaf Salad 6.00

Fries 6.00

Truffle & Parmesan Fries 8.50

Tomato Salad 6.00

MENU FIXE

24.00 per person

Includes your choice of a Starter & Main

Or

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.

ENTRÉE

choose one

Soupe à l'oignon

Onions, croutons, Emmental cheese

Beetroot Houmous

Socca chickpea flatbread, crunchy chickpeas

PLAT

choose one

Chicken Escalope

Fried egg, preserved lemons, green olive salsa

Truffle Coquillettes

Comté cheese truffle cream, (optional serrano ham)

DESSERT

Crème Brûlée +5.00

Red berries

Gâteau au Chocolat +5.00

Chocolate & coffee mousse, hazelnut praline, dark chocolate ganache

Available 12.00pm – 10.00pm

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.