



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
- Poulpe au Miso** 12.00
Octopus, fennel, citrus, tomato & olive salad
- 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
- Warm Goats Cheese Salad** 19.00
Mixed leaves, beetroot, honey, orange, crushed pistachios, French dressing
- Chicken Caesar Salad** 22.00
Chicken breast, baby gem lettuce, Parmesan, croutons, anchovy fillets, Caesar dressing
- + **Crispy Bacon** 2.50
- + **Grilled Halloumi** 6.50
- + **Grilled Halloumi** 6.50
- Tuna Niçoise Salad** 22.00
Tuna steak, cherry tomatoes, black olive tapenade, soft boiled egg, French beans, anchovies, courgette, cucumber, radish

PLATS

- Smashed Wagyu Burger** 24.50
Brioche bun, onion compote, gherkins, American cheese, gravy mayonnaise, French fries
- Beef Bourguignon** 25.00
Onion, mushrooms, carrots, bacon, basmati rice
- Spaghetti Aglio e Olio** 12.00
Garlic, olive oil, chilli peppers
- Moules Provençale** 21.50
Mussels, white wine, shallots, garlic, tomato sauce, fries
- Filet de Salmon, sauce Véronique** 25.00
Salmon fillet, crispy fine beans, white wine & grape cream sauce
- Truffle Coquillettes** 17.00
Comté cheese truffle cream, (optional serrano ham)
- Crab Linguini** 22.00
Chilli crab bisque, lemon
- Chicken Escalope** 18.00
Fried egg, preserved lemons, green olive salsa
- Aubergine (ve)** 16.50
Crispy aubergine, chickpeas, arrabbiata sauce, toasted pumpkin seeds, dukkah, coriander cress

GARNITURES

- Tender Stem Broccoli** 6.00
Red chilli, garlic, 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.