

le menu du jour

Olives marinées (v) Mixed marinated Provençal olives £2.60

Mini chorizos au miel Mini chorizos roasted in honey £2.60

Gousse d'ail rôti (v) Whole roasted garlic bulb with artisan bread & Lescure butter £3.65

plats pour deux (for two to share)

Camembert rustique (v) Whole baked Camembert with sourdough bread & plum chutney £9.25

Assiette Méditerranéenne Honey-glazed chorizos; olives; cornichons; Scottish smoked salmon; chicken liver parfait; sun-blushed tomatoes in olive oil; houmous; French bread & Lescure butter £9.25

Boeuf braisé à la Bourguignonne Braised Scottish pasture-fed beef bourguignon with shallots, red wine, mushrooms & bacon, served with today's selection of potatoes & seasonal vegetables £20.75

entrées

served with fresh French bread and Lescure butter

Soupe du jour Freshly made soup £3.95

Brioche et champignons Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon £4.95

Sardines grillées Marinated & grilled sardines with lime butter, plum tomatoes & shallots £4.50

Parfait au foie de volaille Chicken liver parfait with sourdough toast & plum chutney £5.25

Saumon fumé Oak-smoked Scottish salmon with chard & rocket salad, blinis, shallots & lemon £4.95

Saucisson de Toulouse Pan-fried Toulouse sausage with poached duck egg & warm tomato dressing £5.25

Salade de betterave et chèvre (v) Warm salad of honey-roasted beetroot with goat's cheese & lamb's lettuce £4.95

Pâté au maquereau Smoked sustainable mackerel pâté with crème fraîche, lemon & paprika £4.95

Fromage grillé (v) St Marcellin cheese (mild, creamy & nutty flavoured cheese from near Lyon) with spiced pear chutney & sourdough toast £5.25

grillade et steaks

Our steaks are from prime pasture-fed Scottish beef & are matured on the bone for at least 21 days.

Served with dressed leaves, pommes frites with a choice of black pepper butter or a red wine & caramelized shallots reduction.

8 oz rump steak - best cooked slightly rare! £13.95

9 oz rib-eye steak £15.50

Poulet Fermier de Janzé Half a roasted free-range chicken with pommes frites & salad, served with black pepper butter or a red wine & caramelized shallot reduction £12.95

plats

All main courses served with today's selection of potatoes & steamed seasonal vegetables

Confit de canard "Les Landes" duck leg confit with creamy garlic mash & redcurrant jus £11.25

Epaule d'agneau Overnight slow-roasted shoulder of lamb with minted pea purée & Roquefort butter £13.50

Suprême de poulet Free-range "nature & respect" chicken suprême with Riesling, wild mushrooms & tarragon £12.25

Porc rôti aux pommes Lightly cured & roasted pork with caramelized apples, smoked garlic sausage & sage £11.25

Mulet au fenouil Pan-fried wild mullet with a salad of shaved fennel, dill, baby capers & lemon £11.95

Quiche au fromage de chèvre (v) Quiche of peas, leeks & goat's cheese with aioli and fine frisée salad £9.25

Tortelloni à la tomate et radicchio (v) Hand-made tortelloni of radicchio with sun-blushed tomatoes, basil, mascarpone and baby spinach £9.95

Boeuf braisé à la Bourguignonne Braised Scottish pasture-fed beef with shallots, red wine, mushrooms & bacon £10.25

Moules marinières Rope-grown mussels steamed with shallots, thyme, white wine & just a splash of cream, served with pommes frites only £12.95

accompagnements (additional side orders)

Garlic mushrooms/Pommes frites/Rocket & parmesan salad/
Sautéed French beans/Gratin dauphinois/Red cabbage £2.25 each

pour les enfants

Although we do not have a separate children's menu we charge 50% less for smaller portions of dishes on our menus, or, if we have time, prepare plainer dishes

Please note that nuts, nut oils and derivatives are used in our kitchen.

A 10% discretionary service charge for tables of 8 or more

We try and source our produce responsibly.

We buy the finest, **fully traceable**, 21 day-aged beef from **Scottish** pastures.

Our fresh chickens and eggs are free-range!

All of our pork is outdoor reared RSPCA Freedom Food approved.