



Baguette et Beurre * 2.95
Unsalted butter (G/D)

Olives Maison ** 3.95
Selection of pitted olives (S)

Pain à l'ail *4.50
Garlic bread (G/D)

ENTRÉES / STARTERS

Soupe du Jour * † <i>Seasonal soup with garlic croutons (G/D/C)</i>	5.95
Smoked Salmon Vol au Vents <i>Smoked salmon & cream cheese puffs (G/D/C/M/F/S/E)</i>	6.95
Salade de Tomates et Poivrons ** <i>Tomatoes, olives, grilled peppers & basil (S/M)</i>	6.95
Goats' Cheese Tartelette * <i>Caramelised red onion & tomato (G/S/M/D)</i>	6.95
Terrine en Croûte <i>Pork pie in crust pastry with onion confit (G/S/M/D/E)</i>	7.95
Crispy Squid & Aioli <i>Garlic mayonnaise, parsley & chilli (G/E/S/M)</i>	7.95
'Tartiflette' <i>Potato gratin with bacon & Reblochon cheese (D)</i>	7.95
Camembert Croquettes * <i>Deep fried Camembert & apple chutney (D/E/G/S)</i>	7.95

LÉGUMES / SIDES

Petits Pois & Carottes * <i>Buttered garden peas & carrots (G/D/C)</i>	3.95
Pommes de Terre ** <i>Frites, Pommes Purée (G), Gratin Dauphinois (S/D)</i>	3.95
Petite Salade ** <i>House vinaigrette, shallots & radishes (S/M)</i>	4.95

VÉGÉTARIENNE / VEGETARIAN

Moving Mountain Burger, French Style* <i>Brioche, Comté cheese, onion confit & frites (G/D/S/M/E/SY/N)</i>	14.95
Ratatouille Niçoise** <i>Provençal vegetable casserole, baked garlic bread (G/S)</i>	12.95
Impossible Sausage Patty* <i>Grilled peppers & sauce verte (D/S/G/M/SY)</i>	12.95

PLATS / MAINS

Toulouse Sausages <i>Grilled peppers, sauce verte (D/S/G/M)</i>	12.95
Hachis Parmentier <i>French style cottage pie, Comté topping, peas & carrots (D/F)</i>	15.95
Grilled Chicken Paillard & Aioli <i>Chargrilled chicken breast, garlic mayonnaise & frites (D/S/M)</i>	14.95
Confit Duck Leg & Gratin Dauphinois <i>Slow cooked duck leg, layered cream & garlic potatoes, fig compote (D/S)</i>	18.95
Cromesquis de Poisson <i>Fishcakes, confit tomato, minted peas & parsley dressing (E/D/G/F/M)</i>	15.95
Le Gourmet Brioche Burger <i>Steak haché, brioche, Comté cheese, onion confit & frites (G/D/S/M/E/SY/N)</i>	14.95
Steak Frites Maison <i>Scotch bar steak, served pink with fried egg & frites (D/S/M/E)</i>	17.95
Grilled Entrecôte Steak <i>Cooked pink, served with garlic butter & frites (D/S/M)</i>	29.50
Seared Sea Bass <i>Creamed potatoes & salsa rossa (S/D)</i>	18.95

DESSERTS

Croustade aux Pommes * <i>French style apple strudel with chantilly cream (G/D)</i>	6.95
'Le Petit Citron' * <i>Lemon posset with raspberry sorbet (D)</i>	5.95
Crème Brulée au Café * <i>Indulgent vanilla custard infused with rich americano coffee (D)</i>	5.95
Caramel Sponge * <i>Toffee sauce & Devonshire Cream ice cream (G/D)</i>	5.95
Gaufre 'Dame Blanche' * <i>Belgian waffle & vanilla ice cream with dark chocolate sauce (G/D/N)</i>	6.95
Tarte Chocolat Caramel * <i>Salted caramel & chocolate tart with popcorn ice cream (G/D)</i>	6.95
Croissant 'Pain Perdu' * <i>Chocolate & orange bread & butter pudding (G/D)</i>	6.95
Whole baked Normandy Camembert * <i>Croutons, onion confit & cornichons (G/D/S)</i>	9.95

Allergens: (G) Gluten (D) Dairy (E) Eggs (S) Sulfites (M) Mustard (F) Fish (C) Celery (N) Nuts (SY) Soya

† can be made dairy & gluten free

* Vegetarian ** Plant Based

SUNDAY ROAST 12-5PM

Your choice of Scotch Beef or Roast Chicken

Served with duck fat roast potatoes, Yorkshire puddings, seasonal greens & vegetables

£16.95

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today.

The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

Card Payments Only.



APÉRITIFS

Monaco 2.95 <i>Lager & grenadine</i>	Kir Maison 2.95 <i>Chestnut liqueur & cider</i>	Prosecco Royale 6.50 <i>Cassis liqueur & Prosecco</i>
Cassis & Lavender G&T 6.50 <i>Cassis, lavender syrup, gin & tonic</i>	St Germain Spritz 6.50 <i>St Germain elderflower liqueur & Prosecco</i>	Lillet Martini 9.00 <i>Lillet vermouth, gin & lemon</i>

SPARKLING & CHAMPAGNES

	125ml	bottle
Prosecco, Frassinelli, Treviso DOC, NV, Ripe pear & citrus fruit	6.00	29.95
Prosecco DOC Rosé Millesimato, 2020, Soft pink & fragrant		34.95
Champagne Réserve Brut, Bernard Robert**, NV, Rich, creamy & soft		59.95
Veuve Cliquot, Yellow Label, NV, Bright & fresh		85.00

LES VINS BLANCS & ROSÉ

	175ml	250ml	500ml	bottle
Sauvignon, Vin de Pays d'Oc, 2021, FRANCE**, Zingy, zippy, gooseberry fruits (fish, vegetarian)	4.95	6.95	15.00	19.95
Chardonnay, Mont d'Hortes, 2021, FRANCE, Rounded & buttery, hints of oak (fish, duck)	5.50	7.50	17.00	22.95
Grillo Organic, Paolini, Sicily, 2020/21, ITALY**, Citrus blossom, nectarine ripeness (chicken, cheese)				23.95
Pinot Grigio, Paolini, 2020/21, ITALY**, Fruity, light & refreshing, (anything!)	6.50	9.00	19.00	26.95
Picpoul de Pinet, Domaine Font-Mars, 2021, FRANCE, Crisp, fresh & tangy (spicy food, fish)				29.95
Albariño, Benito Santos, 2020/21, SPAIN**, Zesty, sharp & delightful (chicken, cheese)				32.95
Corbières Blanc, Château La Bastide, 2020, FRANCE, Delicious blend of Roussane & Bourboulenc grapes (chicken, fish)				34.95
Sancerre, Domaine Balland, 2020, FRANCE, Gooseberries, grass & nettles (goats' cheese, salads)				39.95
Chablis, Domaine Jean Collet, 2020, FRANCE, Pure & long, classic French Chardonnay elegance (fish, cold meats)				44.95
Rosé, 4 Saisons, Mont d'Hortes, 2021, FRANCE, Light strawberry fruit, Grenache & Syrah (fish, goats' cheese)	5.50	7.50	17.00	22.95

LES VINS ROUGES

	175ml	250ml	500ml	bottle
Les Vignes d'Oc, 2020, Rouge Maison, FRANCE**, Soft, fruity & easy drinking (soup, cold meats)	4.95	6.95	15.00	19.95
Merlot, Les Vignes d'Oc, 2019, FRANCE**, Blackcurrant & touches of tannin (beef, blue cheese, duck)	5.25	7.25	16.00	21.95
Kotsifali PGI, Lyrarakis, 2020, CRETE**, Elegant spices & red fruit (sausages, pies)				23.95
Cabernet Sauvignon, Mont d'Hortes, 2020/21, FRANCE, Black cherry & vanilla (beef, duck, chicken)	6.50	9.00	19.00	26.95
Pinot Noir, Villa des Croix, 2020, FRANCE**, Wild raspberries & red currant, great value (fish, duck)				28.95
Corbières Rouge, Château La Bastide, 2018, FRANCE, Round, ripe & juicy (sausages, pies, beef)				29.95
Malbec, Durigutti, 2019, ARGENTINA, Big blackberry fruit, pepper & chocolate (cold cuts, beef, pies)				33.95
Montepulciano di Rosso, Canneto, 2019/20, ITALY**, Bags of cherry & plum fruit (burger, pies)				36.95
Château Roudier, Montagne St Emilion, 2016, FRANCE, Blackcurrants & cedarwood, Merlot heavy, drinking superbly (duck, cheese)				43.95
Pinot Noir, "State of Grace", Staete Landt, 2017, NEW ZEALAND**, Full of dense raspberry & cherry fruit (steak & duck)				47.95

** Wines suitable for vegans

LES BIÈRES & CIDRES

	Pint
Oxford Gold	4.80
Amstel 4.1%	4.80
Kronenbourg 1664 5%	5.80
Poretti 4.8%	5.60
Estrella 4.6%	5.60
Camden Pale Ale	6.00
Guinness	5.70
Weston's Caple Cider	5.50

LES BOISSONS

La Mortuacienne Lemonade 330ml	4.95
Orangina 250ml	3.95
Coca pint pint	3.50
Diet Coke pint	3.50
Juices half pint	2.50
Kingsdown Still 750ml	3.95
Kingsdown Sparkling 750ml	3.95
Tea, Tisanes & Full Roast Coffees from	2.95