



A LA CARTE

NIBBLES

Mixed Olives	4.5	Truffle & Pecorino Nuts	4.5	Bread & Butter	4.5
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SMALL PLATES

Mushroom Croquettes (V)	10.5	Spiced Roasted Cauliflower (VE)	15
<i>With harissa mayonnaise 3 pieces per portion. Add 1 at £3.5 each</i>		<i>Spiced roasted cauliflower, whipped tofu, sesame, pomegranate molasses, chimichurri</i>	
Chicken Liver Parfait	10.5	Roasted Chicken Thighs	18
<i>Served with bread & cornichons</i>		<i>With pommes purée, creamy leek sauce & leek oil</i>	
Trio of Dips	12	Pan-fried Scallops	19
<i>Olive tapenade (VE), Onion dip (V) and Chestnut & Lentil dip (VE) served with bread</i>		<i>With butternut & Harissa Purée, Sea herbs</i>	

CLASSIC DISHES

Moules Marinière & Pommes Frites	17	Bavette Steak & Pommes Frites	20
<i>Steamed mussels in a cream, garlic & white wine sauce</i>		<i>Served with chimichurri or peppercorn sauce</i>	
Hachis Parmentier	16	Confit Duck Leg	22
<i>Classic French cottage pie</i>		<i>With puy lentils & red wine jus</i>	

SIDE DISHES

Pommes Frites (V)	4.5	Pommes Purée (V)	4.5
Curly Kale (VE)	5	Honey glazed Heritage Carrots (V)	5
<i>With chilli flakes & lemon</i>			

DESSERTS & CHEESES

Crème Brûlée	8
Chocolate Torte	8
Tarte Amandine	8
<i>Frangipane tart topped with poached pears, served with vanilla ice cream</i>	
Cheese Platter	17

DIGESTIFS

Sauternes (75ml / bottle)	13 / 55
Monbazillac (75ml / bottle)	10 / 42
Port (75ml)	8
Cognac (25/50 ml)	6/ 11
Armagnac (25/50 ml)	6/ 11
Calvados (25/50 ml)	6/ 11

Please let us know if you have any allergy or intolerance
A discretionary service charge of 12.5% will be added to your bill