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MENU FOR W/C 17TH MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 21ST MARCH OR COLLECTION ON 22ND MARCH

BREADS

COURONNE £ 6.50

A light soft sourdough, crisp on the outside and chewy in the middle. Makes the best toast.
750g

BAGUETTE £ 3.50

Classic French baguette

BROWN SOURDOUGH LOAF

£ 5.95

A crisp and light loaf made locally by Artisan Bakers

WHITE SOURDOUGH £ 5.95

Large white sourdough loaf, locally made by Artisan bakers and great for freezing

ALL BUTTER CROISSANT £ 2.00

ALMOND CROISSANT £ 2.00

PAIN AUX RAISINS £ 2.00

PAIN AU CHOCOLAT £ 2.00

STARTERS

ROGNONS D'AGNEAU SAUCE DIABLE

£ 8.75

Devilleed lamb kidneys with sourdough toast GF w/o toast

SOUPE DE POISSONS MARSEILLAISE

£ 8.50

Classic Marseillaise fish soup with croutons & rouille DF, GF without garnish

TALMOUSE AU FRUITS DE MER £ 9.50

Butter puff pastry tricorne filled with lobster, seafood & fish in a creamy lobster bechamel

TARTELET D'AIGLEFIN AU VIEUX COMTÉ £ 8.95

Smoked haddock, spinach & aged Comté tartlet



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PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

SELECT TWO OR THREE COURSES

Soupe de poissons Marseillaise
Classic Marseillaise fish soup with croutons & rouille

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Demi canard roti aux cerises
Slow roasted boneless half Barbary duck with cherry & brandy sauce, green beans & gratin dauphinois

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Tarte au citron et crème fraîche
Tangy lemon tart with crème fraîche

Starter/Main course / £24.50

Three Courses / £30.00

Main/Dessert / £22.00

MAIN COURSES

CIVET DE CHEVREUIL, SAUCE GRAND VENEUR

£ 17.00

Rich venison casserole with Syrah wine & juniper finished with redcurrant jelly with gratin dauphinois GF DF

GRATIN THERMIDOR DE POISSONS AU CRABE

£ 18.50

Monkfish, cod & prawns in a Thermidor crab sauce topped with gruyère cheese breadcrumbs with a pea & samphire ragu

SAUTÉE D'AGNEAU AUX AUBERGINES

£ 14.50

Sauteed leg of lamb navarin with tomatoes, garlic & cumin roasted aubergines & pomme mousseline GF

TRANCHE D'ESPADON, SAUCE NICOISE

£ 14.95

Swordfish steak with confit cherry tomatoes, roasted peppers, capers & black olive salsa & a new potato salad

DEMI CANARD ROTI AUX CERISES

£ 17.50

Slow roasted boneless half Barbary duck with cherry & brandy sauce, green beans & gratin dauphinois GF DF

FILETS DE TRUITE DE RIVIÈRE FARCIES, BEURRE NOISETTE

£ 14.00

Denford Rainbow trout fillet with leek filling topped with brown lemon butter & toasted almonds with haricots vert GF



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DESSERTS

FRAMBOISIER £ 7.00

Patisserie classic of genoise
sponge with vanilla cream
diplomat & raspberries topped
with marzipan V

PANACOTTA AU CARAMEL ET POIRE POCHÉE

£ 6.25

Vanilla poached pears & caramel
panacotta

TARTE AU CITRON ET CRÈME FRAÎCHE

£ 6.50

Tangy lemon tart with crème
fraîche

SIDES

RAGU DE COURGETTES ET PETIT POIS £ 3.95

Peas, courgette & samphire ragu
GF V

POMMES MOUSSELINE £ 3.50

Buttery mash potato GF, V

ROASTED POMMES FRITES GF, DF, V £ 3.75

Roasted frites

GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream
& garlic

HARICOT VERT £ 4.25

Fine green beans with French
butter V

CELERIAC REMOULADE

Freshly grated celeriac in a grain
mustard mayonnaise.

Small tub approximately 200g /
£3.00

Medium tub approx 300g / £4.50

CAROTTES RAPÉES

Grated carrot salad with French dressing & raisins

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50

CLASSICS

AVAILABLE EVERY WEEK

SOUFFLE AU TROIS FROMAGES £ 8.50

Rich three cheese souffle with a
cream sauce.

SOUFFLÉ AU HOMARD £ 10.00

Luxurious lobster souffle

ESCARGOTS £ 8.50

6 Burgundy snails in parsley &
garlic butter with baguette



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CLASSICS

AVAILABLE EVERY WEEK

SAUSAGE ROLL £ 7.00

Our extra large pork & sage sausage roll with celeriac remoulade

CREPE AUX FRUITS DE MER

£ 12.50

Dill scented crêpe with smoked haddock, cod, prawns & scallops in a lobster cream sauce topped with Gruyère cheese

CASSOULET DE CARCASSONNE

£ 15.00

Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs

BOEUF BOURGUIGNON £ 18.50

Braised beef casserole in pinot noir with button onions, mushrooms & smoked bacon lardons with gratin dauphinois

POULET SAUTÉ CHASSEUR

£ 16.50

Corn fed chicken, smoked bacon lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique GF

GRATIN D'AUBERGINE £ 12.50

Roasted aubergine, parmesan cheese & tomato gratin

FILET DE LOTTE A L'ARMORICAINE £ 22.00

Monkfish medallions in a spicy lobster cream sauce with braised aged basmati rice

MOUSSE AU CHOCOLATE £ 6.00

Rich dark chocolate mousse

TARTE TATIN £ 7.50

Upside down caramelised apple tart

FRENCH DRESSING £ 3.50

Our very own and completely delicious French dressing. 8oz pot

TARTES & QUICHES

AVAILABLE AS INDIVIDUAL ITEMS OR FOR 4 OR 8 GUESTS. LARGER SIZES ON REQUEST

TARTE AUX FRAMBOISE

Fresh raspberry tart with creme patissiere

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

TARTE AU CHOCOLAT

Rich chocolate ganache topped with chocolate shavings

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

TARTE AU CITRON

Classic sharp and sweet lemon tart

Individual / £6.00

For 4 / £20.00

For 8 / £40.00



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TARTES & QUICHES

AVAILABLE AS INDIVIDUAL ITEMS OR FOR 4 OR 8 GUESTS. LARGER SIZES ON REQUEST

TARTE FINE AUX POMMES

Fine apple and puff pastry tart

For 4 / £20.00

For 8 / £40.00

TARTE NORMANDE

Shortcrust pastry with an apple
and frangipane filling

For 4 / £20.00

For 8 / £40.00

TARTE AUX ABRICOTS ET ARMANDES

Apricot and frangipane tarte
topped with almonds

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

MILLEFEUILLE

A patissieres favourite with puff
pastry layered with vanilla
'custard' with an icing glaze

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

ENTREMET

Layers of almond biscuit,
chocolate ganache & Chantilly
cream with chocolate glaze.

Perfect as an alternative
celebration cake

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

QUICHE A L'OIGNON

Roasted onions, walnut & Gruyère
cheese tart

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE LORRAINE

Classic quiche Lorraine with
smoked Alsace bacon & Gruyère
cheese.

Individual / £7.50

For 4 / £20.00

For 8 / £40.00

QUICHE AU CHAMPIGNONS

Mushroom and parmesan quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE DE SAUMON FUMÉ ET POIREAU

Smoked salmon & leek quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

SEAFOOD

CRAB & LOBSTER COMBO

£ 52.50

One dressed crab (picked) and a
lobster (cut in half) perfect for
sharing

LOBSTER

(650g – 700g) steamed Native
lobster cut in half & served with
Dijon mayo or Lobster Thermidor

Chilled / £35.00

Thermidor / £40.00

GRATIN DE COQUILLE ST JACQUES

£ 12.00

Scottish scallops in a Mornay
sauce topped with buttery
smooth mashed potato



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SEAFOOD

CRAB £ 15.00

Browns & white crab meat, hand picked and served in the shell

MOULES MARINIÈRE £ 15.00

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette. Super simple to cook, you just need a saucepan with a lid. Enough for two & should be consumed within 24 hours

LES HUITRES

No 2 Native oysters with shallot vinegar, Tabasco & baguette.

Minimum order for 12 oysters

Natural / £2.25
Shucked / £3.25

8 WILD COOKED CREVETTES £ 10.00

with our Dijon mayonnaise

SMOKED SALMON £ 5.00

Smoked over oak wood chips and matured for at least three days this hand sliced succulent, creamy melt in the mouth salmon is a treat at any time of the year.

Priced per 100g, please increase item numbers for a larger portion

HOT SMOKED TROUT FILLET £ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips.

CHARCUTERIE & CHEESE

MINI SAUCISSON £ 3.50

Baby saucissons, a perfect mouthful and great for snacking or on a platter. Priced per 100g. For a larger portion please increase the number of items required

MINI PATE EN CROUTE £ 4.25

Sliced mini pate wrapped in pastry

PARFAIT DE FOIE DE VOLAILLE £ 3.50

Rich and super smooth chicken liver parfait. Priced per 100g please indicate amount required.

TERRINE DE CAMPAGNE £ 3.00

Our coarse country pork pate with green peppercorns. Priced per 100g. For a larger portion please increase the order quantity

PARMA HAM £ 7.00

Proper Prosciutto di Parma, a delicious cured ham from Italy, unique, artisanal and sliced to order. Priced per 100g. For a larger portion please increase the order quantity

JAMBON DE BAYONNE £ 5.00

Rich and rewarding, this air-cured ham from South West France is a gourmet delight. Priced per 100g. For a larger portion please increase the order quantity



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CHARCUTERIE & CHEESE

LE CACOUYARD £ 12.50

A soft, cow's milk cheese matured on spruce boards with a distinct walnut flavour. A great and unusual addition to a cheese board. 350g

FOURME D'AMBERT £ 3.00

A semi soft French blue cheese dating back to Roman times. It has a mild, delicate, slightly fruity flavour.

Priced per 100g. For a larger portion please increase the order quantity

BLEU D'AUVERGNE £ 3.00

A rich blue, soft cow's milk cheese. Less strong than Roquefort, this cheese pairs well with sweet wines as well and robust reds. Priced per 100g. For a larger portion please increase the order quantity

TOMME DE SAVOIE £ 3.00

A semi-soft cows milk cheese from Savoie with a robust flavour whilst being creamy and nutty. Priced per 100g. For a larger portion please increase the order quantity

AGED COMTÉ £ 4.50

18 months aged, semi hard, cow's milk cheese from Franche-Comte with a buttery, nutty finish. Priced per 100g. For a larger portion please increase the order quantity

SAINT MARCELLIN £ 2.60

A soft & creamy cows milk cheese from the Rhone-Alpes region 80g each

SELLES SUR CHER £ 8.00

An AOP goats milk cheese, soft with a natural mold rind from the Loire valley 150g each

CROTTIN DE CHAVIGNOL £ 2.50

A soft crumbly, mild AOC goat's cheese, perfect for grilling 60g piece

BRIE DE MEAUX £ 4.50

A soft and creamy cow's milk cheese from this designated AOC. Priced per 100g. For a larger portion please increase the order quantity