

SAMPLE MENU

# MENU DU JOUR

## STARTERS

Proper French onion soup with cheesy croutons £6.75

Butterflied prawns in garlic butter with baguette £8.50

Paté des Ardennes | Coarse pork pate from Ardennes with cornichons & baguette £8

Smooth duck liver & truffle parfait £9.50

Lobster & prawn cocktail with crab mayonnaise £12.50

## MAIN COURSES

Sea bream fillets with ratatouille & aioli £15

Brasserie favourite chicken chasseur with pomme crique £15.00

Cassoulet de Carcassonne with duck confit, smoked pork, Toulouse sausage & beans £16.50

Boeuf Bourguignon with gratin dauphinois £15.50

Fillet steak with green peppercorn & cognac sauce, pomme crique, roasted mushrooms £30

Marmite Dieppoise | Smoked & fresh fish casserole with succulent prawns  
in a cream white wine sauce with samphire & spinach £18

## SIDES

Gratin dauphinois | Baked sliced potatoes layered with cream & garlic £3.95

Green vegetables £4.25

Pomme crique | Grated potato with grated onion & cheese cooked in olive oil £3.95

## FROMAGE

Choose from our range of delicious French cheeses - as much or as little as you'd like with  
baguette priced according to weight

## DESSERT

Sticky Toffee Pudding £6.75

Tarte Tatin | Upside down caramelised apple tart with vanilla ice cream £8.50

Crepes à l'orange | Baked sweet crepes with an orange & Grand Marnier sauce  
with vanilla ice cream £7.50

Choose from our range classic coupes or our daily changing patisserie

PLEASE NOTE THAT SERVICE CHARGE IS NOT INCLUDED