

TO START

BRÛLÉE DE CAMEMBERT

Camembert crème brûlée, candied walnuts and pickled grapes £10

CAPPUCCINO DE CHAMPIGNONS

Wild mushroom "cappuccino", garlic and herb butter, mushroom froth and cep dust £9

PARFAIT DE FOIE DE VOLAILLE, BRIOCHE

Chicken liver and Cognac parfait, apricot compote, spiced seed dukkah and toasted brioche £10

STEAK TARTARE

Classic fillet steak tartare with watercress salad and baguette £15

PÉTONCLES AU BEURRE DE CITRON

Roasted queen scallops, black pepper and lemon butter with sorrel £12

BONBONS DE CRABE

Spicy mini crab cakes with crab salad and curried mayonnaise £12

MAIN COURSES

TRAVERS DE PORC, PETIT POIS À LA FRANÇAISE

Slow braised pork belly, petit pois with smoked bacon, jus and charred lettuce £18

FILLET GRILLÉ, BEURRE CAFÉ DE PARIS

Aged fillet steak, Café de Paris butter and dressed spinach £32

FILET DE CABILLAUD RÔTI EN MATELOTE

Roasted cod fillet & braised beef shin with dressed spinach, bourguignonne sauce with potato vinaigrette £19

SALADE DE GIBIER

Wood pigeon breast with sour cherries, watercress & toasted hazelnuts finished with game jus £17

DORADE GRILLÉE, TOMATES RÔTIES ET PISTOU

Grilled sea bream, roasted vine tomatoes, pistou, lemon & caper salt and dressed spinach £18

PAVÉ DE CÉLERI-RAVE

Salt baked celeriac steak, truffle butter, pickled mushrooms and watercress shoots £16

SIDES

RACINES AU MIEL ET AU FROMAGE FETA

Roasted root vegetables, honey and feta cheese and spiced seeded dukkah £5

ALIGOT À LA TÊTE DE MOINE ET TRUFFE

Tête de moine and truffle mashed potato £6

GRATIN DAUPHINOIS

Potato cooked in garlic and cream £4.5

POMME CRIQUE

French rosti with Gruyère cheese and onion £4.5

HARICOTS VERTS

French beans, garlic butter, crispy shallots £4.5