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EASTER FEASTER WC 14TH APRIL

For delivery or collection on Friday 18th April or collection only on Saturday 19th April

BREADS

COURONNE £ 6.50

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

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

CROMESQUIS DE CRABE, SAUCE ANETH

£ 10.50

Crab cakes with dill & mustard mayonnaise with celeriac rémoulade GF, DF

FICELLE PICARDE £ 8.50

Crepe, rolled with sautéed mushrooms & ham topped with Swiss Gruyere cheese & crème fraîche

TARTE AU SAUMON £ 8.50

Asparagus, sorrel & smoked salmon tart

TOURTE DE JAMBON ET POULET FEUILLETÉ £ 9.50

Rosemary roasted chicken & ham hock butter puff pastry pie



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PRIX FIXE MENU

Select two or three courses from the dishes below.

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Tarte au saumon

Asparagus, sorrel & smoked salmon tart

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Epaule d'agneau Arlésienne

Slow braised lamb shoulder with tomato & roasted new season garlic gravy with gratin dauphinois and Provencale ratatouille

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Gateau de Pâques

Easter chocolate moelleux with mini easter eggs

Starter/Main course / £30.00

Three Courses / £35.00

Main/Dessert / £28.50

MAIN COURSES

COQ AU VIN DE PINTADE £ 15.50

A rich red wine & guinea fowl casserole with button onions, sauteed mushrooms & smoked bacon lardons with creamy mash

FILET DE BOEUF EN CROUTE £ 28.00

Fillet of beef with mushroom duxelle baked in puff pastry with a green peppercorn sauce with gratin dauphinois & green beans

FILET DE ROUGET NICOISE £ 16.00

Red Mullet fillets, warm Nicoise salad with peppers, olives, tomatoes, new potatoes & a garlic & saffron aioli

LOTTE A L'ARMORICAINE, PETIT POIS £ 21.50

Monkfish fillets cooked in a lobster cream sauce with peas, button mushrooms & asparagus served with braised basmati rice

TAGINE DE POISSONS A LA CHERMOULA £ 17.50

Moroccan fish tagine with prawns, squid, gurnard & cod with pickled lemons, toasted cumin seeds & olives with couscous DF

EPAULE D'AGNEAU ARLÉSIEENNE £ 22.50

Slow braised lamb shoulder with tomato & roasted new season garlic gravy with gratin dauphinois and Provencale ratatouille

CASARECCE DE LAPIN AU SERPOLET £ 12.50

Rabbit & fresh thyme ragout with casarecce pasta finished with parmesan breadcrumbs



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DESSERTS

GATEAU DE PÂQUES £ 7.50

Easter chocolate moelleux with
mini Easter eggs

PROFITEROLE AU CHOCOLAT BLANC

£ 6.50

White chocolate and pistachio
profiteroles, milk chocolate sauce

TARTE AMANDE ET RHUBARB

£ 7.00

Frangipane & rhubarb tart with
crème fraîche

SIDES

GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream
& garlic

ROASTED POMMES FRITES

£ 3.95

Roasted frites GF, DF, V

RIZ BASMATI £ 3.75

Basmati rice

RATATOUILLE NICOISE £ 4.25

Aubergine, courgettes & peppers
in a provencal tomato sauce

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 £ 3.95

Heritage carrots cooked in butter & thyme GF V

CLASSICS

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

SAUSAGE ROLL £ 7.00

Our extra large pork & sage
sausages 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

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

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 AUX ABRICOTS ET ARMANDES

Apricot and frangipane tart
topped with almonds

Individual / £6.00

For 4 / £20.00

For 8 / £40.00



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TARTES & QUICHES

TARTE AU CITRON

Classic sharp and sweet lemon tart

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

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

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 £ 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



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SEAFOOD

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

Our smooth chicken liver parfait. Super smooth and rich.

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

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

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



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CHARCUTERIE & CHEESE

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