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**CLASSICS, SEAFOOD, BREADS & DELI**

Available every week.

**BREADS & CROISSANTS**

**BREADS £ 5.95**

Choose from brown or white sourdough, locally made by Artisan bakers and great for freezing.

**VIENNOISERIE £ 2.00**

Choose from Classic all butter croissant | Pain au chocolat | Pain au raisins | Almond croissant. Just pop them in a hot oven for a few minutes — it'll revive them beautifully and bring everything back to peak deliciousness.

**CLASSICS**

AVAILABLE EVERY WEEK

**SOUFFLE AU CRABE ET CREVETTES**

£ 12.50

Twice baked crab & prawn souffle

**SOUFFLE AU TROIS FROMAGES**

£ 9.50

Rich three cheese souffle with a cream sauce GF

**ESCARGOTS £ 8.50**

6 Burgundy snails in parsley & garlic butter with baguette

**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 GF

**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

**CROQUETTES D'AIGLEFIN**

£ 12.50

Beech smoked haddock and roasted salmon fishcake with baby spinach & crayfish sauce topped with a poached egg

**GRATIN D'AUBERGINE £ 14.00**

Roasted aubergine in a rich tomato sauce topped with parmesan GF V

**CONFIT DE CANARD ET CHOUX ROUGE £ 14.50**

Slow cooked duck confit with braised red cabbage & pommes crique GF, DF



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## CLASSICS, SEAFOOD, BREADS & DELI

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### SEAFOOD

#### LOBSTER

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

Chilled / £40.00  
Thermidor / £50.00

#### CRAB £ 18.50

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

#### 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 GF

#### LES HUITRES

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

Minimum order for 12 oysters

Natural / £2.50  
Shucked / £3.50

#### 8 WILD COOKED CREVETTES

£ 10.00

with our Dijon mayonnaise GF

#### 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 GF

#### HOT SMOKED TROUT FILLET £ 4.50

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

### SIDES

#### ROASTED POMMES FRITES GF, DF, V

£ 3.75

Roasted frites

#### GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream & garlic GF, V

#### POMMES CRIQUE £ 3.95

Grated potato rosti with Gruyère cheese & onion cooked in olive oil

#### BASMATI RICE GF £ 3.75

Bamati rice



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**DESSERT TARTS**

Individual / £7.00, For 4/ £25.00, For 8/£45.00

**SELECT FROM THE FOLLOWING OPTIONS**

TARTE AUX FRAMBOISE - Fresh raspberry tart with crème patissiere

TARTE AU CHOCOLAT - Rich chocolate ganache topped with chocolate shavings

TARTE AU CITRON - Classic sharp and sweet lemon tart

TARTE AUX ABRICOTS ET ARMANDES - Apricot and frangipane tart topped with almonds

MILLEFEUILLE - A patissières favourite with puff pastry layered with vanilla 'custard' with an icing glaze

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

TARTE FINE AUX POMMES -Fine apple and puff pastry tart en bande

**DESSERTS**

**TARTE TATIN £ 7.50**

Upside down caramelised apple tart

**MOUSSE AU CHOCOLATE £ 6.00**

Rich dark chocolate mousse GF

**QUICHES**

Individual / £8.50, For 4/ £25.00, For 8/£45.00

**CHOOSE FROM THE FOLLOWING SELECTION**

QUICHE LORRAINE - Classic quiche Lorraine with smoked Alsace bacon & Gruyère cheese

QUICHE A L'OIGNON - Roasted onions, walnut & Gruyère cheese

QUICHE DE SAUMON FUMÉ ET POIREAUX - Smoked salmon & fondant leek quiche

**DELI**

Choose from our selection of freshly made quiches, charcuterie, cheeses and deli items

**FRENCH DRESSING £ 3.50**

Our very own and completely  
delicious French dressing. 8oz pot  
GF, DF, V

**CAROTTES RAPÉES**

Grated carrot salad with French  
dressing & raisins GF, DF V  
Small tub approximately 200g /  
£3.00  
Medium tub approx 300g / £4.50

**CELERIAC REMOULADE**

Freshly grated celeriac in a grain  
mustard mayonnaise. V  
Small tub approximately 200g /  
£3.00  
Medium tub approx 300g / £4.50



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### DELI

Choose from our selection of freshly made quiches, charcuterie, cheeses and deli items

#### 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

#### 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



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**DELI**

Choose from our selection of freshly made quiches, charcuterie, cheeses and deli items

**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