

## Nibbles & Bites

Freshly baked all butter croissant or pain au chocolat £2.40  
Peanuts £2.00 | Baguette & French butter £2.95 | Truffle crisps £3.50  
Mixed Olives | Petit Lucques, coquillo & black douce £3.95  
Mini saucissons £3.95 | Venison sausage roll £4.50



## Plates

### Quiche £8.50

Served warm with a small green salad  
Classic quiche Lorraine with smoky bacon  
Caramelised onion, walnut & parmesan quiche (V)  
Smoked salmon & leek quiche  
Mushroom & parmesan quiche (V)

### Pâté £7.50

Served with baguette & cornichons £7.50  
Chicken liver parfait | Coarse Country terrine (DF)

### Soufflé

Served warm with a small green salad  
Luxurious lobster soufflé (GF) £9.50  
Three cheese soufflé (GF, V) £8.50

### Gratins £10.00

Served with baguette  
**Coquille St Jacques** | Scottish scallops in a classic Mornay sauce topped with piped mash potato  
**Escargots** | 12 Burgundy snails baked with garlic butter (GF w/o baguette)  
**Crab gratin** | Handpicked crab in a thermidor sauce topped with breadcrumbs & Gruyère cheese

### Platters £12.50

Served with baguette, butter & cornichons  
Please note that our platters are prepared to order & can take 10-15 minutes to prepare  
**Parma ham & figs** | 16-month aged Parma ham, thinly sliced with fresh figs  
**Smoked fish** | Hand cut smoked salmon, hot smoked trout & taramasalata with lemon  
**Charcuterie** | Coarse Country terrine, Bayonne ham, saucisson, rilette  
**Cheese** | A selection of four cheeses – St Nectaire, St Marcellin, Comté & Fourme d'Ambert  
Many of our cheeses are from small suppliers where unpasteurised milk is used

## Sandwiches

Artisan demi baguette made with French butter & premium ingredients  
**Jambon** | Thinly sliced cooked French ham with Dijon mustard £5.50  
**Fromage** | Gruyère cheese with tomatoes (V) £5.50  
**The TFC** | Cooked French ham with Gruyère cheese, sliced tomatoes, Dijon & mayo £6.50  
**Croque Monsieur** | French ham & Gruyère bechamel toasted sourdough, served warm £5.50

## Sides £3.00

**Carotte rapée** | grated carrot with raisins & vinaigrette (V)  
**Celeriac rémoulade** | grated celeriac with a grainy mustard mayo (V)  
**Green salad** | with vinaigrette (V)

## Pâtisserie £6.00

your choice of our freshly made pâtisserie – take a look in the chiller!

# Fruits de Mer

Available to pre order with 48 hours' notice please

Dressed crab with baguette & Dijon mayo £19.50 | Large crevettes (6) with Dijon mayo £10.00

Cooked Lobster with Dijon Mayo - ½ £25.00, whole £45.00 each approx 700g

Whole Lobster Thermidor £50.00,

Oysters with tabasco, shallot vinegar & baguette 6 £19.50, 12 £35.00

## Drinks

**Cafetière** | Our signature coffee is 100% arabica, rich & full bodied it is sourced from a single farm in Brazil with hints of caramel & creamy chocolate £3.95

**Teas & Infusions** | English Breakfast, Green, Camomile, Lemon balm, Peppermint, Earl Grey £3.95

**Citron Presse** | Freshly squeezed lemon juice with sugar & water (still or sparkling) £3.95

**French Syrups** served with water | Grenadine | Mint | Orgeat (almond) | Blackcurrant £2.00

**Sparkling Perrier water** or **still Evian water** 33cl £2.50 | 75cl £3.95

**Orangina** £3.25, **Fever Tree Mediterranean Tonic** £1.50, **Funghi Club cloudy apple juice** £2.50

## Wine and Beer

Champagne	Bottle	12.5cl glass	
Champagne Jean de Foigny Brut premier Cru NV	£35.00	£8.00	
Champagne Veuve Cliquot NV	£55.00	£12.50	
All Angels Rosé	£40.00	£10.00	
White Wine	Bottle	25cl	17.5cl
Sauvignon Blanc, Loire Valée, Famille Bougrier 2021, France	£16.95	£6.95	£5.75
Picpoul de Pinet, Domaine Felines 2021, France	£18.50	£7.95	£6.00
Cotes Catalanes, Les Calcinaires Blanc, Domaine Gauby 2019, Fr	£26.50		
Rosé	Bottle	25cl	17.5cl
Rock Angel, Chateau d'esclans	£30.00	£12.00	£8.00
Cotes du Rhone Rosé, Domaine des Escaravailles 2021, France	£20.00	£7.50	£6.25
Red Wine	Bottle	25cl	17.5cl
Marcillac 'Lo Sang del Pais', Domaine du Cros 2020, France	£17.50	£7.25	£5.95
Primitivo Di Manduria Riserva, San Moro 2019, Italy	£20.00	£7.95	£6.50
Madiran, Chateau Bouscassé 2016, France	£29.50		

### Beer and Cidre

Moretti	33cl	£3.50
Peroni 0%	33cl	£2.75
Sassy's Cidre Brut 5.2%	75cl	£9.50

### Aperitifs and Digestifs

Ricard	5cl	£ 5.50
Frapin Chateau de Fontpinot XO Cognac	5cl	£19.50
Courvoisier VS Cognac	5cl	£ 7.50
Martin Millers Gin	5cl	£ 6.00
Tanqueray	5cl	£ 4.50

### Cocktails

Negroni	£ 8.50
Martini	£ 8.50
Kir	£ 7.50
Kir Royale	£ 9.75
Champagne Cocktail	£12.50
Millers G & T	£ 7.50