

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 | |
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| 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

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

Aperitifs and Digestifs

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| 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

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