

A La Carte

A Portion of Bread & Butter 1.5

A Portion of Olives 2.5

Les Hors D'Oeuvres

Classic French Onion Soup with Croûtons & Gratinated Emmental Cheese	9.75
Traditional Mediterranean Fish Soup served with Croutons, Rouille & Emmental Cheese	11
Salade d'Endive with Beetroot, Caramelized Walnuts, Roquefort & Vinaigrette	8.50
Baked Red Pepper, Aubergine, Courgette, Mushroom, Shallot, & Goat Cheese with Pesto	11
Seafood Risotto with, Fresh Tomato, Chilli, Ginger, Garlic & Basil Sauce	12.5
Crab Florentine – Spinach, Spring Onion & White Crab, Gratinated with a light Cheese Sauce	12.75
Grilled King Prawns in a Chilli, Garlic, Ginger & Lime Butter Sauce with Crayfish Croquettes	14
Grilled Scallops served with Cauliflower Puree, Rocket Salad & Sauce Vierge	14

Main Courses

Grilled Fillet of Salmon with Spinach, Minted New Potatoes & Bearnaise Sauce	18.95
Grilled Fillet of Sea Bass with Seasonal Vegetables & Sauce Vierge	22
Grilled Medallions of Monkfish Basquaise with Chorizo, Red Pepper, Fennel & Onion Confit	23.5
Pan Roast Duck Breast served with Sautéed Spinach, Berry Compote & Port Sauce	20.5
Grilled Calves Liver served with Mash, Mushroom, Bacon, & Port Wine Sauce	22.5
Pan Roast Best End of Lamb Persillé with Mange Tout, Dauphinoise Potatoes & Rosemary Jus	24.5
Grilled Rib Eye Steak served with French Fries & Classic Café de Paris Butter	27.5
Grilled Entrecote of Beef Served with French Fries & a choice of Madagscan Peppercorn Sauce or Bearnaise Sauce	24.75
Grilled Prime Fillet of Beef served with Sautéed Spinach, Wild Mushrooms & Madeira Sauce	29.95

All prices are inclusive of VAT.

An optional 12.5% gratuity will be added to your bill. Any allergies please speak to the manager on duty.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.

Plats Brasserie/ Bistro

<i>Grilled Goat Cheese</i>	14
<i>served on Croutons with Mixed Salad, Beetroot, Basil & Olive Oil Dressing</i>	
<i>Crepe Provençale</i>	15
<i>Crepe with Ratatouille, Cheese, Tomato & Basil Sauce</i>	
<i>Croque Monsieur / Madam</i>	14.5
<i>Ham & Cheddar Cheese Toasted Sandwich with a Salad Garnish & French Fries,</i> <i>Madam with a Fried Egg – Supplement £1.50</i>	
<i>Steak Haché Sauce au Poivre et Frites</i>	15.95
<i>Pan Fried Chopped Steak served with French Fries, Salad & Madagascan Peppercorn Sauce</i>	
<i>Omelette of your choice served with a Salad Garnish & French Fries</i>	14.5
<i>Add: Cheese, Ham, Tomato, Chive, Mushroom - £1 each</i>	
<i>Chicken Caesar Salad</i>	15.75
<i>served with Gem Lettuce, Anchovies, Boiled Egg, Croutons, Bacon, Parmesan & Caesar Dressing</i>	
<i>Chicken Dijonnaise,</i>	18.5
<i>Pan Roast Corn Fed Chicken Breast with Dijon Mustard Sauce, French Beans & Dauphinoise Potatoes</i>	
<i>Portobello Mushroom Risotto</i>	15
<i>with Crème Fraiche & Grated Parmesan</i>	
<i>Chicken Stroganoff</i>	17.5
<i>Sliced Sautéed Chicken Breast in a Mushroom & Onion Sauce with Pilaf Rice</i>	
<i>Salmon Niçoise</i>	17.5
<i>Grilled Fillet of Salmon with Potato Salad, French Beans, Boiled Egg,</i> <i>Tomato, Olive Tapenade & Anchovies</i>	
<i>Crepe au Salmon</i>	18.5
<i>Crepe with a Fillet of Salmon in a Mushroom, Leek & Cream Sauce served with Mixed Salad</i>	
<i>Moulés Marinière</i>	17.95
<i>Onion, Garlic, Parsley, White Wine & Cream Sauce served with French Fries (Market Availability)</i>	
<i>Duck Leg Confit</i>	18.95
<i>served with Lyonnaise Potatoes, French Beans & Port Wine Sauce</i>	
<i>Fish Parmantier</i>	
<i>Cod, Haddock, Prawns & Salmon in a Creamy Leek, Chive & Mushroom Sauce,</i> <i>Gratinated with Mash Potato & Emmental Cheese</i>	
<i>Seafood Linguini</i>	20
<i>Calamari, King Prawns, Scallops & Mussels in a Chilli, Garlic, Fresh Herb & Tomato Sauce</i>	

Accompagnement

<i>French Fries, Mash Potato, Sautéed Potatoes</i>	3.5
<i>Green Salad, Tomato & Onion Salad, New Potatoes</i>	4
<i>Sautéed Mushrooms, Mixed Vegetables, French Beans, Mange Tout, Sautéed Spinach, Mixed Salad</i>	4.5
<i>Gratin Dauphinoise</i>	5