

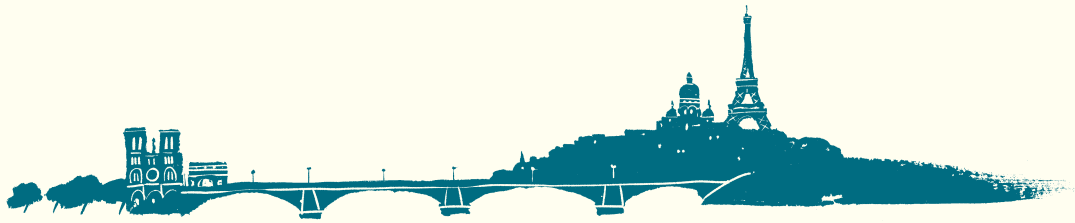
{Starters}

Gravlax de Saumon aux épices douces <i>Salmon Gravlax with sweet spices</i>	{£12.50}
Crème de petits pois, oeuf poché <i>Pea cream with poached egg</i> {v}	{£10.00}
Terrine de Foie Gras maison <i>Home made Foie Gras terrine</i> <i>Recommend a glass of Sauternes</i>	{£15.00}
Retour du potager <i>Avocado with vegetable garden</i> {v}	{£10.80}
Céviché de dorade aux épices douces <i>Sea Bream Céviché with sweet spices</i> {s}	{£15.00}
Tomate surprise <i>Tomato surprise with condiment dressing</i> {v}	{£9.50}
Eclair aux asperges vertes <i>Eclair with green asparagus</i> {v}	{£14.20}
Escargots au Vouvray sec <i>Snails in Vouvray reduction</i>	{£12.00}

{Mains}

Filet de sole farci, beurre blanc à la tomate <i>Stuffed Dover Sole fillet, white butter sauce with tomato</i>	{£26.00}
Saint Jacques poêlées, émulsions de charlottes <i>Pan fried Scallops, charlotte emulsion</i>	{£24.00}
Homard entier à l'estragon <i>Whole Lobster with tarragon</i>	{£44.00}
Langoustines à la citronnelle <i>Langoustine with lemongrass</i>	{£19.80}
Risotto aux tomates confites <i>Risotto with home made sun dried tomatoes</i> {v}	{£15.20}
Côte de boeuf pour 2 personnes à partager <i>Ribeye for 2 to share</i>	{£32.00/p}
Carré d'agneau aux herbes <i>Rack of Lamb with herbs</i>	{£26.00}
Suprême de volaille 63 degrés <i>Chicken breast 63 degrees</i> {s}	{£17.00}
Filet de Boeuf, tatin d'échalotes <i>Beef Fillet with shallot tatin</i>	{£29.00}

{s} Signature Dish {v} Suitable for vegetarians



{Chef's Burgers}

Burger de Homard, sauce cocktail <i>Lobster Burger, cocktail sauce</i>	{£26.00}
Burger de Pigeon, sauce au vin <i>Pigeon Burger, red wine sauce</i>	{£26.00}
Burger de Foie gras et tomates confites <i>Foie Gras Burger with sun dried tomatoes</i>	{£26.00}

{Side Orders}

Galettes de petits pois <i>Pea "pancakes"</i>	{£4.50}
Gratin Dauphinois <i>Dauphinois Potatoes</i>	{£4.50}
Poêlée provençale <i>Provençale pan fried vegetables</i>	{£4.50}
Pousse d'épinard à la betterave et au chèvre frais <i>Baby spinach with beetroot and goat's cheese</i>	{£4.50}

{Desserts}

Sphère au chocolat et aux fruits rouges <i>Chocolate sphere with red fruits</i>	{£8.50}
Fraisier à ma façon <i>Fraisier with mousseline cream</i>	{£8.50}
Crème brûlée à la vanille Bourbon <i>Crème brûlée with vanilla bourbon</i>	{£8.50}
Assiette de mignardises <i>Sweet plater</i>	{£8.50}
Risotto choco - framboises <i>Chocolate and raspberry Risotto</i>	{£8.50}
Sélection de fromages Français <i>French cheese selection</i> <i>Recommend a glass of Port</i>	{£12.50}

All dishes are subject to availability of fresh ingredients.
Food Allergies and Intolerances: *Before ordering please speak to our staff about your requirements.*
