

STARTERS

Beetroot, rainbow chard, Umbrian lentils & ricotta salata	£12
Panisses, artichokes, fennel, chilli, Niçoise olives & Ailoi	£14
Fish soup, rouille, Gruyère & croutons	£12
Cornish mussels, garlic, parsley, white wine & cream	£12.5/£22.5
Grilled salted ox tongue, ox tail croquette, sauce gribiche, endive & radishes	£12.5

MAINS

Roast curried cauliflower, cauliflower purée, rice pilaf, golden raisins, almonds, coriander & crispy shallots	£20
Fillet of cod & ‘Baccalà mantecato’, spinach cooked with chickpeas, garlic, chilli & fennel seeds	£28
‘Poisson du jour’	Market price
Duck magret, crushed caramelised celeriac, wild garlic, orange, rosemary & hazelnuts	£30

STEAK FRITES

Served with ‘Jus de viande’, pommes frites & watercress (all served medium rare unless requested otherwise)

225g Onglet £26

Classic French bistro cut with full on beefy flavour. At its most tender when cooked rare or medium rare.

250g Sirloin £36

Steak cut from the loin. Well marbled steak, with a creamy layer of fat at the top.

800g Côte de boeuf £98

Bone in ribeye steak for 2-3 to share. The king of steaks... rich, buttery & incredible flavour. Served with Béarnaise sauce.

Butter & Sauces: Red wine & Roquefort butter £3

Béarnaise sauce £3.5 | Sauce ‘au poivre’ £3.5

CHEESE & DESSERTS

Selection of French Farmhouse cheeses: <i>Served with Pompette baguette</i>	£15
Tiramisu	£9
Yorkshire rhubarb & pistachio meringue	£10
Kirsch choux bun, Griottines & warm chocolate sauce	£12
Canelés de Bordeaux with salted rum caramel <i>(Fri & Sat night Only)</i>	£3

7 South Parade, Summertown, Oxford, OX2 7LL

APÉRITIF DU MOIS ~ ✱

FRENCH CATALAN

Bushmills whiskey, Byrrh, cherry syrup
£12.5



SNACKS

Ham & manchego croquettes	£3 each
Gordal olives	£5
Salted Valencia almonds	£5
‘Cervelle de canut’ – <i>Lyonnaise fresh cheese, walnut & herb dip, served with croutons</i>	£6
Jambon Noir de Bigorre – <i>Rare breed ham from the Hautes-Pyrénées. Rich, savoury & melt in the mouth</i>	£20
Pompette Baguette & salted French butter	£4.5

‘POULET FRITES’

(Wednesday EVENING ONLY)

Half roast chicken, frites, salad, mayonnaise & tarragon jus served with a carafe of white wine
£40 for 2 to share

‘MOULES & PICPOUL’

(Thursday EVENING ONLY)

Moules a la Crème & frites served with a glass of Picpoul
£23 per person

SIDES

Green salad	£5
New potatoes	£5
Pommes frites	£5
Seasonal greens	£5

Unlimited, filtered, still & sparkling water (per person) £1

Please speak to our staff about the ingredients in your meal when making your order.

12.5% Optional service charge will be added to your bill.