

Pompette

STARTERS

Chargrilled asparagus, salsa romesco, Manchego & hazelnuts	£15
Whole globe artichoke, sauce ravigote & fine herbs	£15
Fish soup, rouille, Gruyère & croutons	£12
Cornish mussels, garlic, parsley, white wine & cream	£12.5/£22.5
Hummus, minced lamb, pine nuts, pomegranate, sumac, mint & flatbread	£14

MAINS

Gnocchi, courgettes, peas, ricotta, black olive & basil	£20
Hake, butterbeans braised with chorizo & Manzanilla, Aioli & almonds	£28
'Poisson du jour'	Market price
Braised rabbit leg, creamed pearl barley, bacon, broad beans & wild garlic	£28

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
Baba au rhum & crème Chantilly	£10
Spanish passion fruit cheesecake & mango compote	£9.50
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 7AL

APÉRITIF DU MOIS *

VESPER

Cotswolds gin, Wood bros Vodka
& Lillet Blanc

£10.5

SNACKS

Ham & manchego croquettes	£3 each
Gordal olives	£5
Salted Valencia almonds	£5
'Cervelle de canut' – <i>Lyonnais 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.