

STARTERS

'Oeuf en cocotte' with spinach & Comté	£10
- with Black winter truffle	£24
Chargrilled Calçot onions, salsa romesco & almonds	£12.5
Fish soup, rouille, Gruyère & croutons	£12
Cornish mussels, garlic, parsley, white wine & cream	£12.5/£22.5
Wood pigeon, Umbrian lentils, pancetta arrotolata, radicchio & balsamic vinegar (<i>may contain shots</i>)	£12.5

MAINS

Roast pumpkin, spätzle, kale, chestnut mushrooms, chestnuts & sage	£20
- with Black winter truffle	£36
Cod, chickpeas, cime de rapa, anchovies, chilli, garlic & capers	£29
'Poisson du jour'	Market price
Lamb rump & sweetbread, Jerusalem artichokes, wild mushrooms, hazelnuts & rosemary	£30
Whole baked Vacherin Mont d'Or, jambon, saucisson, new potatoes & green salad (for 2 to share)	£48
- with Black winter truffle	£60

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 £35

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:	£15
Served with Pompette baguette	
Crème brûlée	£9.5
'Tarte fine aux pommes' & Calvados crème fraîche	£10
Kirsch choux bun, Griottines & warm chocolate sauce	£12
Canelés de Bordeaux with salted rum caramel	£3
(Fri & Sat night Only)	

APÉRITIF DU JOUR ~ *

POMPETTE ROYALE

Calvados Selection, Bourbon Vanilla,
Champagne & Lemon Twist
£14.5



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	£20
– Rare breed ham from the Hautes-Pyrénées. Rich, savoury & melt in the mouth	
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.