

MENU ET CARTE DES VINS

2 courses a £34.50; 3 courses £40.50

All main courses served with frites and salad

Les Entrées

La soupe de poisson, rouille, croutons and gruyere

Game terrine, quince chutney, toasted baguette

Crispy squid, sweetcorn puree, chilli oil

Avocado tartine, seared haloumi, poached egg, harissa dressing

Smoked and confit duck salad, fine beans, apple and chicory

Goats cheese salad, beetroot, pear and baby spinach

Smoked salmon, smoked mackerel, cocktail prawns, celeriac remoulde

Charcuterie, celeriac remoulde, cornichon

Les Plats

La cote de boeuf, sauce béarnaise (for 2 people - £14 supp)

Plat du jour

Poisson selon le marche

Choucroute, braised ham hock, morteau sausage, frankfurter, horseradish

Rack of lamb, wild mushrooms, dauphinoise, Madeira sauce, (2 people

£16 supp)

Pastilla of sweet potato, cauliflower, butternut squash, harissa and yoghurt

Lemon sole meuniere, spinach £4

Les Desserts

Tart du jour

Dessert du jour

Chocolate and rum bavarois, sable biscuit

Vanilla or chocolate ice cream

Lime or orange sorbet

Les fromages (£6 supp)

12.5% discretionary service charge

All foods are prepared in an environment where nuts are present. Game dishes may contain shot.

Please inform your server of any allergens before placing your order. We cannot guarantee the total absence of any allergen from our dishes. All dishes are prepared in an environment where nuts are present.

Game dishes may contain shot

LES VINS

Wines by the glass

Blanc: small 12.5cl / large 25cl

2018 Tour de Pin Pays D'Oc	6.50 / 11.95
2020 Sauvignon Blanc Bordeaux	7.50 / 13.95
2019 Viognier pays d'Oc	6.00 / 11.95
2020 Picpoul de Pinet Ch de Pinet	8.50 / 15.50
2020 Albarinio, Galicia, Spain	8.95 / 15.95
2018 Cotes du Rhone F. Gras	8.95 / 15.95
2019 Macon Dom Guerrin Les Rochers	9.95 / 16.95

Rouge: small 12.5cl / large 25cl

2019 Ch Le Grand Verdus	6.50 / 11.95
2018 Argentina Malbec	6.50 / 11.95
2017 Val Joanis Traditional Luberon	6.50 / 12.90
2016 chianti Rufina Colognole	9.95 / 16.95
2018 Bourgogne Pinot Noir	9.95 / 16.95
2018 Cotes du Rhone Dom Fond Croze	7.50 / 13.95
2015 Chateau De Ricaud	8.95 / 15.95

Rose: small 12.5cl / large 25cl

2020 Figuiere Mediterranee Provence	7.95 / 13.95
-------------------------------------	--------------

Blanc

2018 Tour de Pin Pays D'Oc	26.95
2019 Viognier Pays D'OC	32.95
2020 Sauvignon Blanc Bordeaux	33.95
2020 Picpoul De Pinet, Ch D. Pinet	38.95
2020 Alberinio Vina Costeira, Galicia	36.50
2020 Gavi Di Gavi Magda Pedrini	39.95
2018 Cotes du Rhone F.Grass	39.95
2016 Jurançon Dom. Montesquiou	40.50
2018 Muscadet sur Lie Peninsula	42.50
2016 Cassis clos ste magdeleine	44.95
19/20 Macon Guerrin Les Rochers	46.95
2018 Bourgogne Aligote B Battault	41.95
2020 Chablis Domaine Ellevin	49.95
2014 Riesling "Kritt" Dom. Gresser Alsace	50.95
2020 Menetou Salon Domaine De L'Ermitage Premiere Cuvee	51.95

Rosé

2020 Figuiere Mediterranee Provence	37.95
-------------------------------------	-------

Champagne

Renard Barnier Blanc de Noir	53
*By the glass (12.5 cl)	10.95
Canard Duchene Brut Rosé	59
Canard Duchene Blanc de Blanc	76.50

Prosecco 2018 Villa Folini Brut Millesimato

29.95	
Glass (12.5 cl)	8.95

Rouge

2019 Ch Le Grand Verdus	26.95
2018 Argentina Malbec, Festivo	32.95
2018 Cotes Du Rhone D. Fond Croze	35.95
2017 Val Joanis Traditional Luberon	38.95
2011 Ch. Cayrou, Cahors, Malbec	38.95
2017 Chinon J.M Raffault	39.50
2020 L'Enfant Rebelle, Pinot Noir	39.50
2014 Camparron 100% tempronillo	39.95
2016 Chianti Rufina, Tuscany	39.95
2015 Chateau De Ricaud	41.95
2011 Ch. Lucas, Lussac St Emilion	49.50
2018 Bourgogne Haute Cotes de Beaune	53.00
2017 St. Amour J.P Brun	50.95
2019 Crozes Hermitage Dom. Belle	55.95
2016 Gigondas "Grande Romane"	57
2014 Chapelle de Pontensac Medoc	59.95
2011 Ch Ormes Sorbet Medoc	69
2014 Chateau Le Boscq St Estephe	88
2018 La Rose de Montvieuille, Pomerol	89

Café; Déca, Espresso; Thé 3.45

Dessert Wines

Tokaji late harvest (50cl)	39.95
2012 Muscat Beaume de Venise (75cl)	48
2015 Maury Vin Doux Naturel (75cl)	48
All by the glass (10cl)	9.95

Canada

2010 Leduc Piedmontese Ice Cidre Quebec	
½ bottle	39.95
glass (10cl)	12.75

Ports

2007 Warre's LBV	
glass (10cl)	10.95
bottle	69
½ Dixon Double Diamond 10 Year Tawny	38.00

Sauternes

2010 Castelnau De Suduiraut	
glass (10cl)	10.95
bottle	69

Chocolate Truffles 3.50