

MENU ET CARTE DES VINS

2 courses a £39.95; 3 courses £45.95

All main courses served with frites and salad

Les Entrées

La soupe de poisson

La soupe du jour: celeriac and red pepper

Charcuterie, olive crostini, frisee

Crab cakes, mango salsa, chilli jam (£2.50 supplement)

Puy lentil salad, sweet potato, baby spinach and beetroot

Sauteed chicken livers, honey roasted figs, toasted brioche

Heritage tomato salad, spring onion, cucumber, gem lettuce and croutons

Courgette fritter, avocado mash, poached egg, halloumi

Les Plats

Pork chop, red cabbage cauliflower puree and red wine sauce

Duck breast, baked rhubarb, green beans and port jus

Sea trout, gnocchi with broad beans, peas and marinated artichokes

Sea bass, asparagus, spinach, puttanesca sauce

English rack of lamb for two, wild mushrooms, dauphinoise potato, madeira sauce (£22 supplement)

La cote de boeuf for two, sauce béarnaise (£18 supplement)

Vegetable tajine, cous cous, harissa

Les Desserts

Apple and frangipane tart, crème anglaise

Pistachio bavarois, passion fruit coulis

Chocolate cheesecake, chocolate sauce

Chocolate OR vanilla ice cream

Pineapple sorbet

Les fromages (£6 supp)

12.5% discretionary service charge

Vat included at current rate.

All foods are prepared in an environment where nuts are present.

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

<u>Blanc:</u>	small 12.5cl / large 25cl
2020 Tour de Pin Pays d'Occ	6.00 / 11.95
2020 Viognier pays d'oc	6.00 / 11.95
2020 Sauvignon Blanc Bordeaux	7.50 / 13.95
2020 Picpoul de Pinet Ch de Pinet	8.50 / 15.50
2020 Gavi Di Gavi	8.95 / 15.95
2020 Macon Dom Guerrin Les Rochers	9.95 / 16.95

<u>Rouge:</u>	small 12.5cl / large 25cl
2019 Chateau Beau Mayne	6.50 / 11.95
2021 Hunuc Malbec Argentina Organic	7.00 / 13.50
2020 Cotes du Rhone F. Croze	7.50 / 13.95
2014 Rioja Reserva	7.50 / 13.95
2015 Chateau De Ricaud	8.95 / 15.95
2016 Chianti Rufina Colognole	9.95 / 16.95
2020 Pinot Noir	9.95 / 16.95

<u>Rose:</u>	small 12.5cl / large 25cl
2020 Figuiere Mediterranee Provence	7.95 / 13.95

Blanc

2020 Tour de Pin Pays D'OC	26.95
2020 Viognier pays d'oc	32.95
2020 Sauvignon Blanc Bordeaux	34.95
2020 Albarino Vina Costeira, Galicia	36.50
2020 Sauvignon de Touraine JF Roy	37.95
2020 Picpoul de Pinet, Ch de Pinet	38.95
2020 Gavi Di Gavi Magda Pedrini	41.95
2018 Bourgogne Aligote B Battault	41.95
2019 Muscadet sur Lie Peninsula	42.50
2019 Vouvray St Georges Dom. Chataigneraie	43.95
2020 Macon Guerrin Les Rochers	48.95
2019 Sancerre la guiberte Gueneau	49.95
2014 Riesling "Kritt" Dom. Gresser Alsace	50.95
2020 Chablis Domaine Ellevin	51.95
2020 Menetou Salon Domaine De L'Ermitage Premiere Cuvee Loire	58.95
2020 St Aubin 1er Cru Champplot, Dom. Langoureau	68.00
2017 Chassagne-Montrachet S. Langoureau	89.95
2018 Puligny-Montrachet P. Pernot	120.00

Rosé

2020 Figuiere Mediterranee Provence	37.95
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Champagne & Prosecco

Renard Barnier Blanc de Noir glass (12.5 cl)	54.95 11.95
Canard Duchene Brut Rosé	59.00
Canard Duchene Blanc de Blanc	76.50
2018 Villa Folini Prosecco Brut glass (12.5 cl)	31.95 9.95

Rouge

2020 Beau Mayne Bordeaux	27.95
2019 Chateau Le Grand Verdus	31.95
2020 Cotes Du Rhone D. Fond Croze	35.95
2019 Cotes du Roussillon Coume des Loups	36.95
2018 Val Joanis Traditional Luberon	38.95
2011 Ch. Cayrou, Cahors, Malbec	38.95
2020 Chinon J.M Raffault	39.50
2014 Rioja Reserva Vega Caledonia	39.95
2020 L'Enfant Rebelle, Pinot Noir	40.95
2021 Hunuc Malbec Argentinian Organic	41.95
2016 Chateau De Ricaud	42.95
2017 Chianti Rufina, Tuscany	43.95
2011 Ch. Lucas, Lussac St Emilion	50.95
2019 Crozes Hermitage Dom. Belle	62.95
2017 Gigondas "Grande Romane"	62.95
2019 Mercurey T-Bautista,	66.95
2019 Chateauneuf du Pape 3 Cellier	69.95
2011 Ch Ormes Sorbet Medoc	71.95
2017 Chateau Tour Pibran	74.00
2019 Savigny-Les-Beaune Demougeot	78.95
2014 Chateau Le Boscaq St Estephe	88.00
2019 La Rose de Montvielle, Pomerol	89.00
2019 Volnay J. Voillot, Cote-D'Or	98.50
2013 Brunello di Montalcino S. Nardi	99.00
2018 Nuit St George Daniel Rion	99.00

Dessert Wines

Tokaji late harvest (50cl)	40.95
2015 Muscat Beaume de Venise (75cl)	49.95
2015 Maury Vin Doux Naturel (75cl)	49.95
All by the glass (10cl)	10.95

Sauternes

2010 Castelnau De Suduiraut glass (10cl)	69.00 11.95
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Ports

2007 Warre's LBV glass (10cl)	69.00 10.95
½ Dixon Double Diamond 10 Year Tawny	38.00

Sherrys

Tio Pepe Fino (10cl)	5.95
Bristol Cream (10cl)	5.95
Pedro Ximenez (10cl)	9.00

BIN ENDS

2017 Tokaji Cuvee Szarka Pince	40.95
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