

SMALL PLATES

Each dish is served as and when ready

Niçoise Olive Mixte 3.50

Mixed Olive Niçoise

Betteraves Marinées 5.00

Marinated Beetroots

Salade de Lentilles Vertes et Pommes 6.00

Green Lentil & Apple Salad

Carpaccio de Thon à Nageoires Jaunes 8.00

Carpaccio of Yellowfin Tuna

Crevettes chaudes avec de l'huile d'Colza 8.00

Warm Prawns with Rapeseed Oil

Salad Niçoise 7.00

Nicoise Salad

Brillat-Savarin au Pesto, Marmelade d'Oignon et Brioche 6.50

Brillat-Savarin with Pesto, Onion Marmalade & Brioche

Salade de Courgette et Parmesan 5.00

Courgette and Parmesan Salad

Poulpe Finement Tranché à l'Huile de Citron 8.00

Thinly Sliced Octopus in Lemon Oil

Salade Caesar 6.00

Caesar Salad

Carpaccio de Venison 9.00

Venison Carpaccio

Caprese Salad 7.50

Tomato, Mozzarella and Basil Salad

Poivrons Marinés 5.00

Marinated Small Peppers

Jambon de Pata Negra 15.00

Pata Negra Ham

Jambon de Serrano 9.00

Serrano Ham

Courge Rôtie 6.00

Roasted Squash

All allergen information available upon request

LARGE PLATES

Each dish is served as and when ready

Pasta 11.00

Lemon, Black Pepper and Parmesan Linguini

Tuna Putinesca Pasta 14.50

Tuna, Tomato, Olive, Chili Pasta

Risotto de Champignons et Truffe Sauvage 14.00

Wild Mushroom and Truffle Risotto

Loup de Mer 19.00

Fillets of Sea Bass

Daurade au Fenouil 18.00

Whole Sea Bream with Fennel (serves 2)

Confit de Canard 16.00

Orange Glazed Goosnargh Duck Legs

Ballotines de Poulet 14.00

Chicken Ballotine with Serrano Ham, Olives, Artichokes and Tomatoes

Côtelettes de Porc 14.00

Pork Chop

Côtelettes d'Agneau 20.00

Pan Roasted Rack of Lamb

Entrecôte Grillée 18.00

Grilled Rib of Beef

Chateaubriand 51.00

Chateaubriand (Serves 2)

Poulet au Citron Confit 52.00

Whole Goosnargh Chicken (serves 4, 24hr pre order)

Gigot d'Agneau 80.00

Leg of Lamb with Spiced Couscous (serves 6, 24hr pre order)

Filet de Boeuf en Croûte 180.00

Beef Wellington (serves 8, 24hr pre order)

Cochon de Lait 220.00

Suckling Pig (serves 15, 24hr pre order)

SIDES

Pommes de Terre Lyonnaise 4.00

Lyonnaise Potatoes

Frites 4.00

French Fried Potatoes

Salade Verte 3.00

Mixed Leaf Salad

Brocolis 4.00

Steamed Broccoli

Carottes Rôties 4.00

Glazed Roasted Carrots

DESSERTS

Pain Perdu avec Glacée à la cannelle et des épices 7.00

Fried Brioche with Cinnamon and Spiced Ice Cream

Profiteroles 6.00

Profiteroles

Crème Brulée à la Vanille 7.00

Vanilla Creme Brûlée

Mousse au Chocolat 8.00

Chocolate Mousse

Posset Fruit de la Passion aux Fruits Tropicaux 6.50

Passion Fruit Posset with Tropical Fruit

Risotto, Chocolat Blanc et la Vanille 8.00

Vanilla and White Chocolate Risotto

Sorbet de Citron avec Vodka Glacée 6.00

Lemon Sorbet with Iced Vodka

Fromage 9.00

Cheese