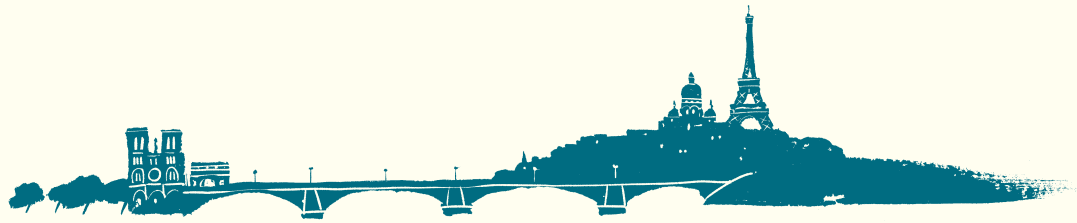


{Starters}

| | |
|------------------------------------------------------------------------------------------------|----------|
| Salade César au Homard <i>César salad with Lobster</i> {s} | {£19.80} |
| Foie Gras maison <i>Home-made Foie Gras terrine</i> <i>Recommend a glass of Sauterne</i> | {£23.00} |
| Tarte fine à la tomate confite <i>Fine pastry tart with tomato confit</i> {v} | {£15.00} |
| Escargots poêlés en persillade <i>Snails, garlic and herb dressing</i> | {£17.00} |
| Risotto de choux fleur <i>Cauliflower risotto</i> {v} | {£13.50} |
| Tartare d'avocat et maquereaux <i>Avocado and mackerel tartare</i> {v} | {£16.00} |
| Boeuf aux 11 épices <i>11 spiced beef</i> | {£18.50} |

{Mains}

| | |
|--------------------------------------------------------------------------------------------------------------|----------|
| Filet de sole farci à l'estragon <i>Dover sole stuffed with tarragon</i> | {£32.00} |
| Saint Jacques, poireaux et betteraves <i>Pan fried scallops, leeks and beetroot</i> | {£24.00} |
| Filet de lotte aux échalotes confites, jus de veau <i>Monkfish fillet, confit shallots and veal juice</i> | {£27.50} |
| Homard entier, beurre d'estragon <i>Whole Lobster with tarragon butter</i> | {£68.00} |
| Risotto à la tomate, huile de basilic <i>Tomato risotto, basil oil</i> {v} | {£18.00} |
| Filet de boeuf, sauce Béarnaise <i>Beef fillet, Béarnaise sauce</i> | {£42.00} |
| Sauté d'agneau à la provençale <i>Provençal lamb stew</i> | {£26.00} |
| Volaille 63 degrés, sauce à la pate de truffe <i>Chicken 63degrees with truffle sauce</i> {s} | {£24.00} |
| Côte de boeuf pour 2 à partager <i>Ribeye for 2 to share</i> | {£82.00} |



{ Chef's Burgers }

| | |
|-----------------------------------------------------------------------------------|----------|
| Burger de Homard et tomates confites <i>Lobster burger and confit tomatoes</i> | {£34.00} |
| Burger de Wagyu et oignons confits <i>Wagyu burger with confit onion</i> | {£47.00} |
| Burger de Pigeon Rossini <i>Pigeon burger with Foie gras</i> | {£38.00} |

{ Side Orders }

| | |
|-----------------------------------------------------------------|---------|
| Gratin Dauphinois <i>Dauphinois potatoes</i> | {£6.50} |
| Salade d'été <i>Summer salad, beetroot, feta and spinach</i> | {£6.50} |
| Poêlée de légumes <i>Pan fried vegetables</i> | {£6.50} |
| Muffins de courgettes <i>Courgette muffins</i> | {£6.50} |

{ Desserts }

| | |
|------------------------------------------------------------------------------------------------------|----------|
| Crème brûlée à la vanille Bourbon <i>Crème brûlée</i> | {£13.00} |
| Assiette de mignardises <i>Sweet platter</i> | {£13.00} |
| Sphère au chocolat et à la pêche <i>Chocolate orb with peach</i> | {£14.00} |
| Tarte aux fruits rouges <i>Red fruits tart</i> | {£14.00} |
| Le Merveilleux <i>The Meringue</i> | {£14.00} |
| Sélection de fromages Français <i>French cheese selection</i> <i>Recommend a glass of Port</i> | {£18.50} |

All dishes are subject to availability of fresh ingredients.
Food Allergies and Intolerances: *Before ordering please speak to our staff about your requirements.*
