

LES ENTREES

TERRINE DE CRABE ET SOLE £8.90
Warm terrine of Torbay sole and crab, spinach with a lemon & herb dressing

SALADE AUX CHEVRE ET CHAMPIGNON GRILLÉ £7.75
Grilled goats cheese and field mushroom salad, tomato relish

SOUPE DU JOUR £6.70
Fresh homemade soup of the day

ESCARGOTS À L'AIL £8.00
Baked Bourgogne snails in garlic, shallot and herb butter

CARPACCIO DE FILET DE BOEUF £9.90
Wafer sliced beef fillet, rocket leaves, horseradish and beetroot

TARTE D'AIGLEFIN FUMÉ ET POIREAUX £8.00
Creamy leek and smoked haddock tart, topped with hollandaise and a poached egg

SOUFFLÉ AUX FROMAGE FUMÉ AVEC ÉSCALOTES £8.25
Smoked cheddar cheese and caramelized shallot souffle

MARINADED OLIVES AND BLUSH TOMATOES £4.00
BREAD, OLIVE OIL, BALSAMIC VINEGAR £4.00
PAIN(BASKET OF BREAD) £3.50

LES PLATS DE POISSON ET VEGETARIEN

FILET DE DAURADE £15.95
Grilled fillet of seabream, oyster mushroom, puy lentil and spinach fricasse

PANACHE DE MOULES ET BARBU £16.95
Fillet of roasted Brill, mussels in saffron broth. Papardelle of vegetables and new potatoes

RISOTTO À LA DOUBEURRE £14.00
Roasted Butternut squash risotto with parmesan and pinenuts

LES PLATS

LONGE ET BALLOTINE DE LAPIN £15.95
Roast loin and ballotine of rabbit, dauphinois, and carrot puree
With bacon veloute

CASSOULET DE POULET FARCI £15.95
Pan roasted stuffed breast of chicken on a bacon, sausage, flageolet bean
and vegetable cassoulet

DUO D'AGNEAUX £18.00
Pan fried rump and braised belly of lamb, roasted butternut squash,
Boulangere potatoes and jus

FILET DE BOEUF A L'ANGLAISE £27.00
Pan fried fillet of beef, beef and cep pie, colcannon mash and English jus

ENTRECÔTE GRILLÉE £22.00 (British 35 day aged)
Griddled rib eye steak, confit tomatoes, mushroom, béarnaise and fries

SIDE DISHES

FRITES £3.00
DAUPHINOIS POTATO £3.50
BUTTERED VEGETABLES £3.50
SAUTÉ MUSHROOMS £3.50
SALADE £3.00

LES DESSERTS (all £6.75)

QUENELLES DE CHOCOLAT AMER
Rich dark chocolate quenelles, crème anglaise and chocolate caraque

TARTE AUX POMMES ET CRÈME GLACÉE AU CALVADOS
Baked apple and crème patissier puff pastry tart, calvados ice cream

PUDDING AU CITRON ET BRIOCHE
Warm lemon brioche bread and butter pudding, vanilla ice cream

CRÈME BRULÉE VANILLE
Vanilla Crème brulee

PANACHÉ GLACÉE
Selection of ice creams in a tuile basket

ASSIETTE DE FROMAGES
Selection of French and English cheeses with bread £8.75

SERVICE NOT INCLUDED