

**Starters**

<b>Soupe du jour</b> Traditional French onion soup (v)		<b>£ 6.95</b>
<b>Pissaladière provençale au Saint-Marcelin rôtie</b> Roast vegetables and Saint-Marcelin cheese tartlet, burn tomato concassée (v)		<b>£ 6.95</b>
<b>Escargots au beurre d'ail</b> 6 or 12 snails in garlic and parsley butter		<b>£ 6.95</b>
	<b>Twelve</b>	<b>£ 13.50</b>
<b>Gravadlax de saumon frais, Manchego et blinis</b> Salmon gravadlax served with mustard sauce, Manchego cheese blinis and dill cream		<b>£ 7.95</b>
<b>Terrine de campagne aux pistaches, chutney d'oignons</b> Pork and pistachio terrine served with red onions and sultanas chutney		<b>£ 7.95</b>
<b>Jambon Ibérique bellota</b> (Mature Iberico bellota Spanish ham)	<b>25g</b>	<b>£ 8.95</b>
	<b>50g</b>	<b>£15.95</b>
<b>Samosa de crabe au gingembre, légumes croquants, sauce au soja</b> Crab meat and ginger samosa served with soy sauce		<b>£ 9.95</b>
<b>Cocktail de crevettes et écrevisses</b> Prawn and crayfish Cocktail salad		<b>£ 9.95</b>
<b>Gambas poêlées au pesto</b> Pan-fried king prawns with a pesto sauce		<b>£ 10.95</b>
<b>Saint Jacques poêlées à la crème d'herbes</b> Pan-fried scallops in creamy fresh herbs sauce		<b>£ 10.95</b>
<b>Caviar Osietra Baerii</b> Caviar Osietra Baerii served with traditional condiments	<b>30g</b>	<b>£ 70.00</b>

**Main courses**

<b>Poisson du jour</b> -Steamed mussels Marinières and French fries		<b>£ 12.95</b>
-Roasted whole sea bream served with pesto oil, vegetables and potatoes		<b>£ 19.95</b>
<b>Demi-Poulet fermier et frites maison</b> ½ Chicken and fries, chicken jus		<b>£ 14.95</b>
<b>Confit de canard, pommes sautées, légumes de saison et salade</b> Duck leg confit, sautéed potatoes and vegetables, salad		<b>£ 14.95</b>
<b>Jambonneau de porc sauce gribiche</b> Braised ham hock served with gribiche sauce (caper, gherkins and mustard), new potatoes		<b>£ 14.95</b>
<b>Epaule d'agneau confite aux épices douces, couscous aux légumes</b> Sweet and spicy roasted lamb shoulder tagine served with couscous, courgette and sweet potato		<b>£ 15.95</b>
<b>Black Angus bavette, sauce au poivre et gratin de légumes d'antan</b> American Black Angus bavette steak, green peppercorn sauce, potatoes and roots vegetable gratin		<b>£19.95</b>
<b>Carre d'agneau rôti, jus à l'ail</b> Roast rack of lamb herb crust and garlic jus, courgette with wild mushroom and cheese gratin		<b>£ 26.95</b>
<b>Filet de bœuf grillé sauce au poivre et gratin de légumes d'antan</b> Grilled beef fillet served with green peppercorn sauce, winter vegetable gratin		<b>£ 26.95</b>
<b>Fondue Savoyarde (for 2 people)</b> Dip fresh crusty bread into bubbling gruyere & Emmental cheese served with ham, potatoes		<b>£ 26.95</b>
<b>Vegetarien du jour (v)</b> Wild mushroom and Cheese ravioli gratin with reblochon cheese		<b>£ 11.95</b>

- Homemade French fries £ 3.50 - winter vegetable gratin £ 3.50 - Green salad with vinaigrette £ 3.50  
- Mixed green vegetables £ 3.50 - Spinach cooked with cream £3.50 - Mash Potato £3.50