

# Le Diner

|                        |       |                          |       |
|------------------------|-------|--------------------------|-------|
| Bread & Butter         | £3.25 | Garlic Bread             | £3.50 |
| Marinated Mixed Olives | £3.75 | Garlic Bread with Cheese | £3.95 |

## Huîtres

Half dozen or dozen oysters, served on ice with shallot vinegar

|                                   |                           |                              |
|-----------------------------------|---------------------------|------------------------------|
| <b>MALDON ROCKS</b> <sup>GF</sup> | <b>TEMPURA WITH AIOLI</b> | <b>NATIVES</b> <sup>GF</sup> |
| ½ dozen <b>£18.95</b>             | ½ dozen <b>£18.95</b>     | ½ dozen <b>£18.95</b>        |
| dozen <b>£34.95</b>               | dozen <b>£34.95</b>       | dozen <b>£34.95</b>          |

## Entrées

### ASSORTIMENT DE HORS-D'ŒUVRES <sup>V</sup> **£7.95**

Appetiser selection, marinated mixed olives, Brie cheese, French baguette & olive oil

### JAMBON BLANC, PÊCHES CARAMELISÉES & ROQUEFORT **£8.50**

Sliced jambon blanc with caramelised peaches, roquefort, French baguette and butter

### FOIE GRAS POÊLÉ, TARTE TATIN DE POMME **£13.95**

Pan-seared foie gras, caramelised apple tart, orange jus

### SOUPE À L'OIGNON <sup>V</sup> **£7.25**

French onion soup with garlic croutons and Gruyère

### BISQUE DE HOMARD **£7.25**

Lobster bisque with croutons and Gruyère

### ESCARGOTS À L'ALSACIENNE **£7.95/£13.50**

Half a dozen / dozen snails served in shells filled with parsley, lemon zest & garlic butter served with French baguette

### ASPERGES, SAUMON FUMÉ & ŒUF POCHÉ <sup>GF</sup> **£8.95**

Grilled asparagus with smoked salmon and a soft poached egg, served with warm Béarnaise sauce

### CREVETTES RÔTIES AUX ÉPICES CAJUN <sup>GF</sup> **£9.25**

Sautéed Cajun-spiced tiger prawns served with chilli & pineapple salsa, sriracha and lime

### BRIE PANÉ FRIT <sup>V</sup> **£7.25**

Breaded Brie, served with a warm blackberry compote

### RISOTTO TRUFFÉ AUX CHAMPIGNONS <sup>V GF</sup> **£8.50**

Truffled mushroom risotto with Champagne and parmesan

### STEAK TARTARE TRADITIONNEL **£7.95**

Traditional steak tartare prepared with La Petite Colline mix, topped with a free-range egg yolk and served with baguette slices

### SALADE DE CHÈVRE CHAUD <sup>V GF</sup> **£7.95**

Grilled goat cheese with marinated beetroot and mixed leaf salad & pesto

### FONDS D'ARTICHAUT FARCIS <sup>VG GF</sup> **£7.25**

Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing

## Moules Spéciales

**£9.50 AS A STARTER**

**£17.95 AS A MAIN COURSE WITH FRENCH FRIES**

### MOULES MARINIÈRE À LA CRÈME <sup>GF</sup>

Mussels cooked in onion, celery, herbs, white wine & cream

### MOULES À L'AIL <sup>GF</sup>

Mussels cooked in onion, celery, herbs, white wine & cream with garlic

### MOULES À LA PROVENÇALE <sup>GF</sup>

Mussels cooked in tomato, onion, celery & peppers.

**A discretionary 12.5% service charge will be added to your bill, which goes directly to our team.**

## TRADITIONAL FRENCH RESTAURANT



## Plats

|  |               |
|--|---------------|
| <b>SUPRÊME DE POULET CROUSTILLANT</b>  | <b>£18.25</b> |
| Crispy chicken breast, truffled potato purée, grilled asparagus, lemon butter sauce  |               |
| <b>RUMSTECK D'AGNEAU POÊLÉ</b> GF  | <b>£19.75</b> |
| Pan roasted rump of new season lamb with butternut squash pistou and salsa verde   |               |
| <b>CIVET DE LAPIN À LA FRANÇAISE</b> GF  | <b>£18.95</b> |
| Rabbit casserole with tarragon, mushrooms, carrots, button onions and wholegrain mustard sauce served with potato purée                            |               |
| <b>COQ AU VIN</b> GF   | <b>£17.95</b> |
| Slow braised chicken in rich red wine with smoked lardons, mushrooms and root vegetables, served with lyonnaise potatoes                           |               |
| <b>CONFIT DE CANARD</b> GF   | <b>£18.95</b> |
| Confit duck leg with pommes Anna, braised cabbage and orange sauce   |               |
| <b>FOIE DE VEAU</b> GF   | <b>£18.25</b> |
| Pan-fried calf's liver, bacon, caramelised onion & red wine jus served with potato purée   |               |
| <b>BŒUF BOURGUIGNON</b> GF   | <b>£20.95</b> |
| Classic French beef stew served with potato purée  |               |
| <b>SAUCISSE DE TOULOUSE</b> GF   | <b>£15.95</b> |
| Traditional Toulouse sausage served with potato purée and caramelised onion gravy  |               |
| <b>ENTRECÔTE GRILLÉE (8oz)</b>   | <b>£26.50</b> |
| Chargrilled rib-eye steak with French fries and a choice of sauces:  |               |
| <ul style="list-style-type: none"><li>• Peppercorn sauce</li><li>• Béarnaise sauce</li><li>• Café de Paris sauce</li><li>• Garlic butter</li></ul> |               |
| <b>BURGER DE BŒUF</b>  | <b>£15.25</b> |
| Beef burger with smoked Comté cheese, fresh garnish and house sauce, served with French fries  |               |
| <b>CÔTE DE PORC FERMÈRE GRILLÉE</b> GF   | <b>£17.95</b> |
| Grilled pork chop served with creamy mash, glazed apples and Café de Paris sauce   |               |

## Accompagnements

|                            |              |
|----------------------------|--------------|
| <b>POMMES FRITES</b>       | <b>£3.95</b> |
| <b>POMMES DAUPHINOISE</b>  | <b>£3.95</b> |
| <b>FRENCH BEANS</b>        | <b>£3.95</b> |
| <b>GRILLED ASPARAGUS</b>   | <b>£4.25</b> |
| <b>BUTTERED VEGETABLES</b> | <b>£4.00</b> |
| <b>MIXED SALAD</b>         | <b>£3.25</b> |

## Sélection De La Mer

|   |               |
|---|---------------|
| <b>VIVANEAU POÊLÉ</b> GF  | <b>£19.75</b> |
| Roasted red snapper, mildly spiced coconut stew with wilted spinach, potatoes and seared scallop  |               |
| <b>SALMON EN CROÛTE</b>   | <b>£18.95</b> |
| Baked salmon with cream cheese & spinach with pommes dauphinoise and chive velouté  |               |
| <b>BOUILLABAISSSE</b>   | <b>£18.95</b> |
| A traditional Provençal fish stew, prepared with chef's selection of fresh fish and shellfish, simmered with saffron, fennel and herbs, served with toasted bread and rouille |               |
| <b>SALADE DE SAUMON GRILLÉ</b>  | <b>£17.50</b> |
| Pan-seared salmon with grilled vegetables, croutons and mixed leaf salad & house dressing   |               |

## Plats Végétariens

|  |               |
|--|---------------|
| <b>LA BRETONNE</b> V GF  | <b>£15.75</b> |
| A classic buckwheat galette filled with mushrooms, melted cheddar cheese, and caramelised red onions with fresh thyme, served with mixed salad |               |
| <b>LA MÉRIDIONALE</b> V GF   | <b>£15.25</b> |
| Buckwheat galette with ratatouille and burrata, finished with basil oil, served with mixed salad   |               |
| <b>LA PARISIENNE</b> GF  | <b>£16.25</b> |
| Buckwheat galette with smoked salmon, asparagus, sauce béchamel, finished with a soft poached egg served with mixed salad                      |               |
| <b>FONDS D'ARTICHAUT FARCIS</b> VG GF  | <b>£15.50</b> |
| Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing  |               |
| <b>RISOTTO AU CHAMPAGNE ET AUX CHAMPIGNONS TRUFFÉS</b> VG GF   | <b>£16.95</b> |
| Champagne and truffled mushroom risotto with grilled asparagus, vegan parmesan and dairy-free cream  |               |
| <b>COURGETTES FARCIES AU FOUR</b> VG GF  | <b>£16.95</b> |
| Baked courgettes stuffed with lightly spiced rice and lentils served on ratatouille with lemon and garlic vegan yoghurt                        |               |



**VG** VEGAN **GF** GLUTEN FREE **V** VEGETARIAN

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team.

All prices include VAT. Allergen & Service Information: Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed and we cannot guarantee dishes are allergen-free. Details on the 14 legal allergens are available on request