

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

MALDON ROCKS GF	TEMPURA WITH AIOLI	NATIVES GF
½ dozen £18.95	½ dozen £18.95	½ dozen £18.95
dozen £34.95	dozen £34.95	dozen £34.95

Entrées

ASSORTIMENT DE HORS-D'ŒUVRES V **£7.95**

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

POIRE RÔTIE AU ROQUEFORT GF **£8.50**

Roasted pear filled with Roquefort finished with toasted walnuts, rosemary and a drizzle of French dressing

PÂTÉ DE FOIE DE VOLAILLE **£7.25**

Chicken liver pâté served with orange chutney, crispy bread and salad

SOUPE À L'OIGNON V **£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

RILLETES DE SAUMON **£8.95**

Smoked and fresh salmon rilette with pickled cucumbers and baguette

CREVETTES À L'AIL **£9.25**

King prawns sautéed in garlic butter, chilli and parsley served with grilled garlic baguette

BRIE PANÉ FRIT V **£7.25**

Breaded Brie served with a warm blackberry compote

RISOTTO TRUFFÉ AUX CHAMPIGNONS V GF **£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 V GF **£7.95**

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

FONDS D'ARTICHAUT FARCI VG GF **£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 GF

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

MOULES À L'AIL GF

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

MOULES À LA PROVENÇALE GF

Mussels cooked in tomato, onion, celery & peppers

TRADITIONAL FRENCH RESTAURANT



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

Plats

SUPRÊME DE POULET FARCI ^{GF} **£18.25**
Corn-fed chicken breast stuffed with spinach, garlic and Boursin served with fondant potato and confit tomatoes

CÔTES D'AGNEAU GRILLÉES ^{GF} **£21.95**
Grilled lamb cutlets served with a lemon and herb bulgur salad, roasted courgettes, harissa yoghurt and lamb jus

CIVET DE LAPIN À LA FRANÇAISE ^{GF} **£18.95**
Rabbit casserole with tarragon, mushrooms, carrots, button onions and wholegrain mustard sauce served with potato purée

COQ AU VIN ^{GF} **£17.95**
Slow braised chicken in rich red wine with smoked lardons, mushrooms and root vegetables, served with lyonnaise potatoes

MAGRET DE CANARD RÔTI ^{GF} **£20.95**
Roasted duck breast served with pommes purée, roasted asparagus, violet artichokes and orange sauce

FOIE DE VEAU ^{GF} **£18.25**
Pan-fried calf's liver, bacon, caramelised onion & red wine jus served with potato purée

BŒUF BOURGUIGNON ^{GF} **£20.95**
Classic French beef stew served with potato purée

SAUCISSE DE TOULOUSE ^{GF} **£15.95**
Traditional Toulouse sausage served with potato purée and caramelised onion gravy

ENTRECÔTE GRILLÉE (8oz) ^{GF} **£26.50**
Chargrilled rib-eye steak with French fries and a choice of sauces:

- Peppercorn sauce
- Roquefort sauce
- Café de Paris sauce
- Garlic butter

BURGER DE BŒUF **£15.25**
Beef burger with smoked Comté cheese, fresh garnish and house sauce, served with French fries

CÔTE DE PORC FERMIÈRE GRILLÉE ^{GF} **£17.95**
Grilled pork chop served with creamy mash, glazed apples and Café de Paris sauce

Accompagnements

POMMES FRITES **£3.95**

CREAMED SPINACH **£3.95**

FRENCH BEANS **£3.95**

GRILLED ASPARAGUS **£4.25**

BUTTERED VEGETABLES **£4.00**

MIXED SALAD **£3.25**

Sélection De La Mer

FILET DE BAR GRILLÉ ^{GF} **£21.95**
Grilled sea bass fillet served with charred broccoli, baby potatoes and lemon sauce vierge

FILET DE CABILLAUD AUX HERBES **£22.95**
Herb-roasted fillet of cod served with garlic butter bean cassoulet, petit pois and smoked sausage.

BOUILLABAISSSE **£18.95**
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

SALADE DE SAUMON GRILLÉ **£18.25**
Pan-seared salmon with grilled vegetables, croutons and mixed leaf salad & house dressing

SALADE NIÇOISE AU THON ^{GF} **£18.95**
Tuna Niçoise salad with artichokes, green beans, potatoes, anchovies, asparagus and sliced boiled egg.

Plats Végétariens

LA BRETONNE ^{V GF} **£15.75**
A classic buckwheat galette filled with mushrooms, melted cheddar cheese, and caramelised red onions with fresh thyme, served with mixed salad

LA MÉRIDIONALE ^{V GF} **£15.25**
Buckwheat galette with ratatouille and burrata, finished with basil oil, served with mixed salad

FONDS D'ARTICHAUT FARCIS ^{VG GF} **£15.50**
Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing

RISOTTO TRUFFÉ AUX CHAMPAGNE ^{VG GF} **£16.95**
Champagne and truffled mushroom risotto with grilled asparagus, vegan parmesan and dairy-free cream

COURGETTES FARCIES AU FOUR ^{VG GF} **£16.95**
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

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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.