

TRADITIONAL FRENCH RESTAURANT



Le Dîner

Bread & Butter	£3.50	Garlic Bread	£3.95
Marinated Mixed Olives	£3.75	Garlic Bread with Cheese	£4.25

Huîtres

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

MALDON ROCKS GF	NATIVES GF
½ dozen £18.95	½ dozen £18.95
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 V 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 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'ARTICHAUTS FARCIS 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

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

Plats

SUPRÊME DE POULET FARCI	£18.25
Boursin-stuffed chicken breast served with wild garlic mash, sautéed apples and shallots, and peppercorn sauce	
JARRET D'AGNEAU BRAISÉ GF	£22.95
Slow-braised lamb shank served with creamy mashed potatoes, honey-glazed carrots and rosemary red-wine jus	
CIVET DE LAPIN À LA FRANÇAISE GF	£19.25
Rabbit casserole with tarragon, mushrooms, carrots, button onions and wholegrain mustard sauce served with potato purée	
COQ AU VIN GF	£18.50
Slow-braised chicken in rich red wine with smoked lardons, mushrooms and root vegetables, served with lyonnaise potatoes	
MAGRET DE CANARD RÔTI GF	£21.95
Pan-fried duck breast with potato purée, French beans, roasted beetroot and Port wine and cherry sauce	
FOIE DE VEAU GF	£18.95
Pan-fried calf's liver, bacon, caramelised onion & red wine jus served with potato purée	
BŒUF BOURGUIGNON GF	£21.50
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)	£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	
TOURTE FEUILLETÉE À LA SAUCISSE DE PORC	£17.95
Seasoned pork sausage pie in puff pastry, served with mash, crushed peas and parsley sauce	

Accompagnements

POMMES FRITES	£3.95
CAULIFLOWER GRATIN	£3.95
FRENCH BEANS	£3.95
NEW POTATOES WITH GARLIC BUTTER	£4.25
BUTTERED VEGETABLES	£4.00
MIXED SALAD	£3.25

Sélection De La Mer

FILET DE BAR GRILLÉ	£21.95
Grilled sea bass fillets with creamed corn purée, grilled potatoes, courgettes and sauce grenobloise	
SOLE LIMANDE VÉRONIQUE GF	£22.95
Pan-roasted lemon sole fillets with pommes duchesse, wilted spinach, seedless grapes, grilled shrimps and classic Véronique sauce	
BOUILLABAISSÉ	£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	
CROQUETTE D'AIGLEFIN FUMÉ	£18.95
Smoked haddock fishcake with braised creamed leeks, a soft poached egg and wholegrain mustard velouté	

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'ARTICHAUTS FARCIS VG GF	£15.50
Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing	
RISOTTO TRUFFÉ AU CHAMPAGNE VG GF	£17.95
Champagne and truffled mushroom risotto with grilled broccoli, vegan parmesan and dairy-free cream	
AUBERGINE FARCIE AU FOUR VG GF	£18.25
Baked aubergine stuffed with sweet red peppers, vegan feta cheese and chickpeas served with garlic & saffron rice and minted 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.