



## APERITIFS (FROM 5PM)

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Saucisson & Cornichons	7
Tapenade & Baguette (VV)	4.5
Crudités & Vadouvan Hummus (VV)	6
Comte & chutney (V)	6
Baguette & Butter (V)	4.5

## ENTRÉES

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French Onion Soup	10
Twice baked Comte Souffle - <i>mustard &amp; spinach</i> (V)	11
Beef Tartare	12
Salmon Gravalax - <i>crème fraiche &amp; capers</i>	13
Pork Rilette & Cornichons	9
Saint Maure Goats Cheese Salad (V)	11
6 /12 Escargots in garlic butter	10/19

## PLANCHES

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Baked Camembert (V) <i>baguette, bistro salad</i>	18
Planche Maison - <i>comte, tapenade, saucisson, baguette, cornichon, sundried tomatoes, pork rilette</i>	15

## PLATS PRINCIPAUX

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Steak Frites - 8 oz Bavette	24
Chateaubriand to share - <i>frites, broccoli</i>	70
<i>Sauces: béarnaise, peppercorn, garlic butter</i>	3
Coq au vin - <i>red wine braised chicken leg, new potatoes</i>	22
Beef Bourguignon - <i>creamed potatoes, duck fat confit carrot</i>	24
Cordon Bleu - <i>chicken, ham &amp; cheese escalope, garlic butter, broccoli</i>	19
Sole Meunière - <i>capers &amp; sea asparagus, braised rice</i>	24
Bouillabaisse - <i>classic fish stew, rouille &amp; croutons</i>	25
Moules frites - <i>mussels 500g or 1kg cooked in cream sauce and fries</i>	19 / 29
Orzo - <i>wild Mushroom &amp; tarragon (VV), parmesan (V)</i>	16

## ACCOMPAGNEMENT

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Hand Cut Frites (V)	5
Lyonnais Potatoes - <i>bacon &amp; onions</i>	6
Tenderstem Broccoli (V)	5
Creamed Spinach (V)	6
Bistro Salad (VV)	5

## MENU DU JOUR

*Available Monday to Friday lunchtime*

2 courses for £22

3 courses for £29

BREAKFAST - served daily from till 11am

*No service charge, tip the staff. Please inform a member of the team if you suffer any allergies. Regrettably we are unable to cater for guests with anaphylactic or life-threatening food allergies.*