

LA FORMULE Lunch

Served 12pm-6pm

2 Courses £12.95

3 Courses £15.95

LA SÉLECTION DU CHEF

Served 6pm-close

2 Courses £22.95

3 Courses £18.95

LES SPÉCIALITÉS

Served 12pm-close



Tartiflette Savoyarde £12.95

Potatoes, onions and lardons baked in Reblochon cheese and white wine, green salad

Cassoulet Traditionel £18.95

Traditional cassoulet with belly of pork, confit duck leg and Toulouse sausage

Steak Tartare

Raw hand minced fillet of Welsh beef with capers, gherkins, egg yolk, Tabasco

Starter £9.95

Main (with frites) £17.95

Salads

Salade Garçon! £8.95

Salad with French black pudding, lardons, potatoes, mixed leaves, poached duck egg and a honey and mustard dressing

Salade au chèvre (V) £7.95

Goats cheese and sun dried tomatoes with mixed leaves, garlic and herb croutons and balsamic dressing

Mussels

Moules marinières

Fresh Swansea mussels cooked in white wine and cream

Starter £6.95

Main (with frites) £11.95

Moules au Cidre

Fresh Swansea mussels cooked in Cider and bacon

Starter £7.95

Main (with frites) £12.95

All our dishes are cooked fresh to order. Most of our main courses will take 15 to 20 minutes to prepare and considerably more for meats cooked medium to well and well done.

A LA CARTE

Served 12pm-2.30pm & 6pm-close

Starters

Huîtres du moment (each) £1.60

Oysters

Soupe du Jour £4.95

Soup of the day

Escargots au beurre à l'ail (x6) £6.95

Garlic butter snails

Parfait de foie de volaille £5.25

Chicken liver parfait with onion marmalade and toasted French baguette

Foie gras poêlé £8.95

Pan fried foie gras with baby figs, Port jelly and toasted brioche

Saumon fumé £7.25

Smoked salmon with saffron potatoes, salad & dill oil

Noix de Saint Jacques poêlées £8.95

Pan fried scallops with a cauliflower purée, French black pudding and a chorizo oil

Mains

Suprême de poulet élevé au grain £16.25

Roast breast and confit leg of corn fed chicken, fondant potato, braised fennel and a fine bean and tarragon jus

Rump d'agneau rôti £17.25

Roast rump of Welsh lamb with a white bean and wild mushroom fricassée, a shallot, bacon and rosemary tatin with a red wine jus

Porc

Braised belly of pork with sweet red cabbage, honey roasted parsnips, roast black pudding and a port jus

Tarte aux champignons sauvages et fromage de chèvre (V) £11.95

Wild mushroom and goat's cheese tart with rocket and walnut salad

Tian de ratatouille (V) £11.95

A tian of Provençal vegetables with sauce verte

Please let us know of any allergies or special dietary requirements.

As nuts are used in some dishes, we cannot guarantee that traces will not be found in our meals.

LE GRILL

Served 12pm-close

All our beef is grass fed, Welsh pedigree, dry aged for 21 days and best served rare or medium rare

Filet origine Pays de Galles grillé * £24.95

Char-grilled fillet of Welsh beef

Entrecôte origine Pays de Galles grillée * £18.95

Char-grilled Welsh rib eye steak

Steak minute, frites £9.95

Char-grilled Welsh rib eye steak

Sauces £2.50

(Béarnaise /3 Peppercorn/ Blue cheese)

Tournedos Rossini* £32.95

Char-grilled fillet of Welsh beef and pan fried foie gras

Chateaubriand (for two)** £56.50

Char-grilled fillet of Welsh beef

Côte de Boeuf (for two)** £52.50

Char-grilled Rib of Welsh beef on the bone

*Served with fries

**Served with a selection of sauces frites, mushroom and steamed vegetables

Accompagnements £2.95

Frites/French fries

Pommes vapeur/Buttered new potatoes

Purée de pommes de terre/Mashed potatoes

Pommes de terres sautées/Sautéed potatoes

Salade verte/Green leaf salad, mustard dressing

Rocket/Rocket salad

Légumes vapeur/Steamed vegetables

Haricots verts/French beans

Mange tout/ Mange tout

A discretionary 10% service charge will be added to your final bill.

All service charges and gratuities will be given to the staff.

