

À la Carte

Monday-Thursday 12pm-2.30pm/6.30pm-10pm

Friday & Saturday 12pm-2.30pm/6.30pm-11pm

Entrées

Soupe du jour	£4.95
Soup of the day	
Fromage de chèvre chaud, olive tapenade, haricots verts, confiture de tomates	£5.95
Warm goats cheese parcel with olive tapenade, French beans and tomato chutney	
Jambon de Bayonne, céleri rémoulade et huile de truffe	£6.50
Bayonne ham with celeriac rémoulade and truffle oil	
Rillettes de porc	£6.25
Pork rilette with yellow split pea dressing	
Parfait de foie de volaille	£6.50
Chicken liver parfait	
Foie gras poêlé, confiture d'oignons rouges	£8.95
Pan fried foie gras with red onion chutney	
Assiette de charcuterie	£8.75
Charcuterie platter	
Salade de harengs marinés et pommes de terre	£6.50
Marinated herring and potato salad	
Moules marinières	£6.25
Mussels in white wine, garlic, onion and parsley	
Coquille Saint Jacques gratinées	£7.95
Gratinated scallops	
Salade Niçoise	£7.95
Salad with char-grilled tuna steak, green beans, new potatoes, eggs, tomatoes, olives and anchovies	
Escargots au beurre à l'ail (x6)	£5.95
Garlic butter snails	
Huîtres du moment (each)	£1.50
Oysters	

Viandes

Filet Grillé, frites	£24.95
Char-grilled fillet of beef with French fries	
Entrecote grillée, frites	£17.95
Char-grilled ribeye steak with French fries	
Choix de sauces: Poivre, Roquefort, Béarnaise	£2.50
Choice of sauces: Pepper, Roquefort, Béarnaise	
Steak Tartare, frites	£15.95
Raw minced fillet steak with capers, gherkins, Tabasco and fries	
Agneau grillé à la provençale, pommes de terre écrasées, ail confit et sauce vierge	£17.50
Rump of lamb provençal with crushed potatoes, confit garlic and sauce vierge	
Suprême de poulet avec pomme de terre fondante, poireaux braisés, et jus aux truffes	£14.95
Corn fed chicken supreme with fondant potato, braised leeks and truffle jus	
Filet de porc avec pommes purée, petits pois à la française	£14.95
Tenderloin of pork with mash, baby gem and petits pois à la française	

Végétariens

Tian de céleri, champignons duxelle, sauce au beurre d'herbe	£11.95
Tian of celeriac with mushroom duxelle and a herb butter sauce	
Poivron rôti fourré au couscous, coulis de poivron rouge	£11.95
Roast bell pepper stuffed with roasted seeds couscous and red pepper coulis	

Poissons

Filet de saumon poêlé, pommes de terre nouvelles au four et crème d'estragon	£13.95
Pan fried fillet of salmon with slow roast new potatoes, spinach and a tarragon cream	
Filet de maquereau avec pommes de terre écrasées et vinaigrette aux câpres	£13.50
Fillet of mackerel with crushed potatoes and caper dressing	
Filet de loup de mer, avec salicornes, parpadelles de légumes et beurre blanc au citron	£14.95
Fillet of seabass with samphire, parpadelles of vegetables and lemon beurre blanc	
Gambas grillées, salade verte, mayonnaise	£14.95
Char-grilled king prawns with green salad and mayonnaise	
Moules marinières, frites	£10.95
Mussels in white wine, garlic, onion and parsley with fries	
Coquilles Saint Jacques gratinées	£14.50
Gratinated scallops	

Spécialités

Tournedos Rossini	£32.50
Fillet of beef served with pan fried foie gras	
Châteaubriand (for two)	£44.95
End cut of fillet served with selection of sauces and garnish	
Plateau de fruits de mer Royal (selon arrivage)	market price
Royal seafood platter (ask for the catch of the day)	
Huîtres du moment (each)	£1.50
Oysters	

Accompagnements

Frites/French fries	£2.95
Pommes vapeur/New potatoes	
Purée de pommes de terre/Mashed potatoes	
Salade verte/Green leaves salad	
Légumes vapeur/Steamed vegetables	
Haricots verts/French beans	

Bistro

Every day 12pm-5pm

Soupe du jour	£4.95
Soup of the day	
Assiette de charcuterie	£8.75
Charcuterie platter	
Salade de harengs marinés et pommes de terre	£6.50
Marinated herring and potato salad	
Petite moules frites	£8.75
Mussels in white wine, garlic, onion and parsley with fries	
Salade Niçoise	£7.95
Salad with char-grilled tuna steak, green beans, new potatoes, eggs, tomatoes, olives and anchovies	
Huîtres du moment (each)	£1.50
Oysters	
Jambon de Bayonne, céleri rémoulade et huile de truffe	£6.50
Bayonne ham with celeriac remoulade and truffle oil	
Rillettes de porc	£6.25
Pork rilette with yellow split pea dressing	
Plateau de fromages	£6.95
Cheese platter (served with bread)	
Frites béarnaises	£4.50
French fries with béarnaise sauce	
Steak minute, frites	£9.95
Pan fried beef steak with French fries	
Croque Monsieur	£6.95
Toasted ham and cheese sandwich	
Croque Madame	£7.95
As above with a fried egg	
Omelette au choix	£7.95
Omelette with two toppings of your choice	

Le choix des enfants

£7.95

(Available before 5pm)

Incl. 1 main, 1 soft drink, 1 ice cream

Steak haché grillé
Char grilled Burger*
Filet de poulet grillé
Grilled chicken breast*
Steak minute
Minute steak*

*served with either mash, vegetables, or fries

All our dishes are cooked fresh to order. Most of our main courses will take around 20 min to prepare. Please let us know of any allergies or special diet.

A 10% service charge applies to any parties of 6 and over

main menu may 08