



APPETISERS AND APERITIFS

FRENCH CURED SAUSAGE WITH CHOUCROUTE £6.95
PROVENÇAL OLIVES WITH AGED BALSAMIC (VG) (GFO) £4.95
ARTISAN BREAD SELECTION (V) (VGO) £3.95
AVOCADO AND BEETROOT HOUMOUS WITH CRUDITÉS AND FLAT BREAD (VG) (GFO) £3.95

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KIR - 175ml£4.95

KIR ROYALE - 125ml....£7.95

FRENCH SPARKLING WINE BY THE GLASS - BOUVET SAUMUR LOIRE BRUT 175ml ... £6.95

FRENCH SPARKLING ROSÉ WINE BY THE GLASS - BOUVET SAUMUR LOIRE ROSÉ 175ml ... £6.95

CHAMPAGNE BY THE GLASS - NICHOLAS CORTIN CHAMPAGNE 125ml ...£9.00

ROSÉ CHAMPAGNE BY THE GLASS - OEIL DE PERDRIX ROSÉ 125ml ...£10.00

NOILLY PRAT, PERNOD, RICARD - 50ml ...£3.85

PROSECCO & APEROL - 125ml ...£6.95

CAMPARI & ORANGE JUICE OR WITH SODA - 125ml ...£4.50

LEMON GIN & PROSECCO - 125ml ...£6.95

MARTINI & CINZANO - 50ml ...£3.25

STARTERS

SOUPE DU JOUR (GFO)

WILD MUSHROOM RISOTTO BEIGNETS WITH TARRAGON BEURRE BLANC (VG)

GOAT'S CHEESE MOUSSE WITH CRUSHED WALNUTS, PICKLED BEETROOT AND AGED BALSAMIC VINEGAR (V) (GF)

HAM HOCK TERRINE WITH WHOLEGRAIN MUSTARD MAYONNAISE, PICKLED CARROT AND SOURDOUGH (GFO)

PETIT PARIS SALAD WITH CHICKEN, BACON, MUSHROOMS AND A RED WINE VINAIGRETTE (GF)

CLASSIC MOULES MARINIÈRE WITH WHITE WINE, SHALLOTS, PARSLEY, GARLIC AND CREAM (GF) (+£1.95 EXTRA)

ESCARGOTS EN CROUTE - LAND SNAILS WITH GARLIC, PARSLEY BUTTER IN PUFF PASTRY (GFO) (+£1.95 EXTRA)

SMOKED MACKEREL ESCABECHE WITH TARTARE SAUCE (GF) (+£1.95 EXTRA)

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS, NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE



1 COURSE £10.95 ~ 2 COURSES £14.95 ~ 3 COURSES £18.95

MAIN COURSES

CONFIT DUCK LEG WITH AROMATIC RED CABBAGE, POMME SAUTÉ, CARAMELISED APPLES AND A PORT JUS (GF)

BAKED HARISSA AUBERGINE WITH SLOW COOKED SUN BLUSHED TOMATOES AND RATATOUILLE (VG) (GF)

CELERIAC AND TRUFFLE GRATIN WITH CONFIT GARLIC, PARSNIP CRISPS AND GRAIN MUSTARD À LA CRÈME (V) (GF)

LAMB SHOULDER SERVED A WITH FRICASSEE OF PEAS, KALE AND ASPARAGUS,

MINTED MASH AND A LAMB JUS (GFO) (+£2.95 EXTRA)

SLOW BRAISED PORK RIBEYE WITH HARICOT BEANS AND A TOMATO AND CHORIZO CASSOULET (GFO) (+£3.95 EXTRA)

PAN-FRIED SEA BASS WITH COURGETTE AND PRAWN LINGUINE, WITH A WHITE WINE VELOUTÉ (+£3.95 EXTRA)

WHOLE BABY PLAICE WITH CRAB BRANDADE, LEEKS À LA CRÈME AND CAPER BUTTER (GFO) (+£4.50 EXTRA)

TAGLIATELLE "JEAN LOUIS 25TH ANNIVERSARY CLASSIC" - FRESH PASTA WITH BACON,

MUSHROOMS, FRESH BASIL AND CREAM, TOPPED WITH MOZZARELLA (VO) (VGO)

LASAGNE AL FORNO - CLASSIC BEEF LASAGNE WITH FRESH TOMATO AND BASIL CONCASSE,

SERVED WITH PARMESAN GARLIC BREAD

CHARGRILLED MINUTE STEAK WITH SALAD AND FRENCH FRIES ADD PEPPER SAUCE FOR £1.95

STEAKS

ALL OF OUR STEAKS ARE LOCALLY SOURCED, 28 DAY DRY AGED AND SERVED WITH FRENCH FRIES

RUMP 8OZ (+£4.95 EXTRA)

SIRLOIN 8OZ (+£6.95 EXTRA)

FILLET WRAPPED IN BACON, TOPPED WITH STILTON (+£10.95 EXTRA)

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CHOOSE A SAUCE WITH YOUR PRIME CUT STEAK (ALL GF)

PEPPER ~ RED WINE ~ STILTON ~ GARLIC MUSHROOM

ALL SIDES £.95

LYONNAISE SALAD - CRISP LETTUCE, BACON AND A SOFT BOILED EGG (V) (GFO)

SAUTÉED POTATOES WITH SHALLOTS AND MUSHROOMS (V) (GF)

SELECTION OF VEGETABLES WITH HONEY AND THYME (V) (GF)

GARLIC BREAD WITH PARMESAN

GARLIC MUSHROOMS WITH PARSLEY BUTTER (V) (GF)

FRENCH FRIES

(V) - VEGETARIAN | (VO) - VEGETARIAN OPTION | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTION

HOMEMADE DESSERTS

DARK CHOCOLATE AND VANILLA SUNDAE WITH TOASTED ALMONDS (V) (GF)

CHOCOLATE MOUSSE WITH WILD BERRY COMPOTE (V)

CUSTARD TART WITH MERINGUE AND FRESH RASPBERRIES (V) (+£1.00 EXTRA)

PROFITEROLES WITH SALTED CARAMEL ICE CREAM, FUDGE PIECES AND TOFFEE SAUCE (V) (+£1.00 EXTRA)

VEGAN CRÈME BRÛLÉE WITH ORANGE AND CARDAMOM (VG) (GFO)

CHOCOLATE AND ORANGE BROWNIE WITH PRALINE

FRENCH CHEESE SELECTION WITH HOMEMADE CHUTNEY AND BISCUITS (V) (GFO) (+£1.50 EXTRA)

PORTS

NIEPOORT LATE BOTTLED VINTAGE 2013 50ML £7.00

AGED FOR 4-6 YEARS IN OAK VATS. HAVING A DARK RED APPEARANCE & LIGHTER RED HUES ON THE RIM WITH AROMAS OF DARK CHOCOLATE AND A SUBTLE FLORAL CHARACTER.

NIEPOORT EST. 1842 - PORTUGAL

NIEPOORT SENIOR TAWNEY - 50ML £6.00

THE SENIOR TAWNEY COMES FROM LOW YIELDING VINEYARDS WHERE THE GRAPES ARE TRODDEN IN LAGARES PRIOR TO AGEING IN SMALL OAK CASKS. LIGHT IN COLOUR AND A RANGE OF FLAVOURS & AROMAS THAT ARE OF RED FRUIT TONES.

NIEPOORT EAT. 1842 - PORTUGAL

DIXONS DOUBLE DIAMOND 10 YEAR OLD TAWNY - 50ML £7.00

IN THE OAK CASK FOR 10 YEARS GIVING IT A FAINE TAWNY COLOUR AND A SMOOTH, COMPLEX TASTE WITH REFINED FLAVOURS REMINISCENT OF APRICOTS AND DRIED FRUITS.

DIXONS/SILCHESTER EST. 1715 - PORTUGAL

HOT BEVERAGES

COFFEES

CAFÉ AMERICAN.....	£2.50
CAFÉ CREME.....	£2.30
CAFÉ AU LAIT.....	£2.95
FLAT WHITE.....	£2.30
CAPPUCCINO.....	£2.95
MACCHIATO.....	£2.75
ESPRESSO.....	£2.00
DOUBLE ESPRESSO.....	£2.95
FRESHLY GROUND COFFEE.....	£2.00
FLOATER COFFEE.....	£3.25
MOCHA.....	£2.75
DECAFFINATED COFFEE.....	£2.30
HOT CHOCOLATE.....	£2.75

LIQUEUR COFFEES

PLEASE ASK FOR YOUR FAVOURITE LIQUEUR.....£4.95

TEAS

ENGLISH BREAKFAST.....	£2.40
EARL GREY.....	£2.75

INFUSIONS

CAMOMILE.....	£2.75
PEPPERMINT.....	£2.75
GREEN TEA.....	£2.75
LEMONGRASS & GINGER.....	£2.75

DRINKS MENU

SOFT DRINKS/JUICES & WATER

SOFT DRINKS

BELVOIR ELDERFLOWER PRESSE	£3.50
BELVOIR GINGER BEER	£3.50
SAN PELLEGRINO SELECTION	£3.50
ORANGINA	£3.50
APPLETISE	£3.50
FEVER TREE SOFT DRINK SELECTION	£3.00
RED BULL	£2.60
COKE & DIET COKE	£3.00
LEMONADE	£3.00

JUICES

FRESH ORANGE JUICE	£3.25
CLOUDY APPLE JUICE	£3.25
PINEAPPLE JUICE	£3.25
CRANBERRY JUICE	£3.25
J20 SELECTION	£3.50

MINERAL WATER

	330ml	750ml
WENLOCK SPRING STILL WATER	£2.50	£4.95
WENLOCK SPRING SPARKLING WATER	£2.50	£4.95

SPRITS, BEER & CIDER

VODKA

	25ML	50ML
SMIRNOFF	£3.25	£5.75
GREY GOOSE	£3.95	£6.95
KOSKENKORVA	£3.50	£5.95

RUM

CAPTAIN MORGAN DARK	£3.25	£5.75
KRAKEN SPICED	£3.25	£5.75
BARCARDI	£3.25	£5.75
SAILOR JERRY	£3.50	£5.95
DIPLOMATICO	£3.95	£6.95

WHISKEY & BOURBON

BELL'S	£3.25	£5.75
JAMESON	£3.50	£5.95
MAKER'S MARK	£3.50	
JACK DANIELS	£3.50	

MALT

MONKEY SHOULDER	£4.25
GLENMORANGIE	£4.25
ISLE OF JURA 10 YEAR OLD	£3.95

LIQUER

COINTREAU
DRAMBUIE
GRAN MARNIER
BAILEYS
TIA MARIA
LIMONCELLO

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GORDON'S	£3.25
GORDON'S PINK	£3.25
FLAVOURED/SPECIALITY GINS	£4.25

VERMOUTH/SHERRIES

TIO PEPE	£3.25
CROFT	£3.25
MARTINI	£3.25
CINZANO	£3.25
CAMPARI	£3.25

BRANDY & COGNAC

TORRES 10 YR OLD RESERVA	£3.95
COURVOISIER VS	£4.25
MARTELL VS	£3.25
REMY MARTIN VSOP	£4.95

25ML

BECK'S BLUE	£3.25
KRONENBOURG 1664	£3.50
PERONI	£3.50
STELLA ARTOIS	£3.25
BIRRA MORRETTI	£3.25

25ML

REAL ALE	£3.25
PLEASE ASK FOR	£3.25
CURRENT SELECTION	£4.25

50ML

CIDER	£3.25
OLD MOUT CIDER	£3.25
THATCHERS APPLE	£3.25

BOTTLE BEER

BECK'S BLUE	£3.25
KRONENBOURG 1664	£3.95
PERONI	£3.95
STELLA ARTOIS	£3.95
BIRRA MORRETTI	£3.95

REAL ALE

PLEASE ASK FOR	£4.95
CURRENT SELECTION	

CIDER

OLD MOUT CIDER	£4.95
THATCHERS APPLE	£4.50

DIGESTIVES/PORT

CALVADOS	£4.25
ARMAGNAC	£4.25
FERNET BRANCE	£4.25
GRAPPA	£3.85
PORT SELECTION FROM	£3.95



**WHY NOT JOIN US FOR SUNDAY LUNCH
EVERY SUNDAY 12 - 3PM**