

APPETISERS AND APERITIFS

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

GRUYÈRE GOUGÈRES - DELICATE MINATURE CHEESE PUFFS SERVED WITH DIJON MAYONNAISE (V)

TARTIFLETTE - MELTED FRENCH CHEESE, SMOKED BACON AND POTATO TARTELETTE,
DRESSED SALAD WITH CLASSIC VINAIGRETTE (V OPTIONAL)

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

SOUPE DU JOUR (V) - HOMEMADE SOUPS PREPARED DAILY, PLEASE ASK YOUR SERVER

SMOKED SALMON RILLETTE - CITRUS INFUSED SMOKED SALMON PATÉ
WITH CRÈME FRAÎCHE AND TOASTS **(+£1.50 EXTRA)**

PETIT PARIS SALAD - CHICKEN, BACON, MUSHROOMS AND RED WINE VINAIGRETTE

ROQUEFORT, FRESH PEAR AND WALNUT SALAD WITH WILD ROCKET,
HONEY AND MUSTARD DRESSING (VG) **(+£1.50 EXTRA)**

CAULIFLOWER AND CUMIN FRITTERS WITH SWEET CHILLI AND LIME YOGHURT (VG)



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

MAIN COURSES

FREE RANGE CHICKEN FRICASSEE WITH GARLIC POMME PURÉE, SUMMER GREENS AND WHITE WINE SAUCE

CHARGRILLED "BAVETTE", 5OZ MINUTE STEAK COOKED TO YOUR LIKING
SERVED WITH HOUSE SALAD AND POMME FRITES (ADD PEPPER SAUCE £1.95)

WILD FOREST MUSHROOM "EN CROUTE" WITH PECORINO CRISP, CAVALO NERO
AND CANDIED PINENUTS (V) (VG OPTIONAL)

"TAGLIATELLE JEAN LOUIS" 25TH ANNIVERSARY CLASSIC - FRESH PASTA WITH BACON, MUSHROOMS,
FRESH BASIL, CREAM AND TOPPED WITH MELTED MOZZARELLA (VG OPTIONAL)

SLOW BRAISED BEEF BOURGUIGNON - 12 HOUR SLOW BRAISED BEEF IN RED WINE SERVED WITH SHALLOTS,
BACON, MUSHROOMS, FRESH PARSLEY MASH AND PORT JUS **(+£3.95 EXTRA)**

HONEY ROASTED PORK BELLY WITH CASSOULET OF WHITE BEANS, SMOKED SAUSAGE
AND TOMATOES, SERVED WITH FRESH HERB CRUMB **(+£2.95 EXTRA)**

"CLASSIC BOUILLABAISSE" SAFFRON AND VANILLA INFUSED FRESH SEAFOOD
IN A RICH TOMATO FONDUE, SERVED WITH CITRUS AND DILL POTATOES **(+£4.50 EXTRA)**

WOOD SMOKED HADDOCK, POACHED AND SERVED WITH FRESH CRAB POTATOES,
PETITS POIS À LA FRANÇAISE AND LEMON HOLLANDAISE

LASAGNE AL FORNO, CLASSIC BEEF LASAGNE WITH FRESH TOMATO AND BASIL CONCASSE
SERVED WITH PARMESAN GARLIC BREAD

RICOTTA AND SPINACH GNOCCI SERVED WITH FRESH HERB PISTOU, WILTED BABY SPINACH,
CHARRED SPRING ONIONS AND PARMESAN TUILLE (V)

STEAKS

ALL STEAKS 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 £1.95...

PEPPER, RED WINE, STILTON OR GARLIC MUSHROOM

ALL SIDES £.95

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

FRENCH POTATO SALAD WITH SPRING ONIONS AND HOUSE VINAIGRETTE (VG)

SELECTION OF VEGETABLES WITH HONEY AND THYME (V)

GARLIC BREAD WITH PARMESAN (V)

GARLIC MUSHROOMS WITH PARSLEY BUTTER (V)

FRENCH FRIES (VG)