

A La Carte Menu

Petits Plats

- GRILLED CHORIZO WITH RED PEPPER AND SUNBLUSH TOMATO PESTO £7.95
MARINATED OLIVES, TAPENADE, SOURDOUGH AND BALSAMIC (VG) (GFO) £6.95
SWEET CHILLI HOUMOUS, TOASTED SESAME SEEDS AND BREAD STICKS (VG) (GFO) £5.95
ARTISAN BREAD SELECTION (V) (VGO) £4.95 (V)

Entrées

- VINE TOMATO, GARLIC & FRESH BASIL SOUP WITH OLIVE OIL CROUTONS (V) (GFO) £6.95
SMOKED SALMON PATE WITH SALMON CAVIAR CREME FRAICHE AND SAFFRON PICKLED CARROT (GF) £8.95
MOROCCAN DUCK AND PLUM CROQUETTE WITH GRILLED SWEET CHERRIES AND BLOOD ORANGE SAUCE £9.50
BRIE BEIGNETS WITH CANDIED KUMQUATS AND RED CURRANT COMPOTE (V) £7.95
WILD FOREST MUSHROOM ARANCINI WITH TRUFFLE OIL AND TARRAGON MAYONNAISE (VG) £7.95
STEAMED MUSSELS WITH DILL AND SAFFRON CREAM ON TOASTED SOURDOUGH (GFO) £8.50
PETIT PARIS SALAD - CHICKEN, BACON, MUSHROOM AND RED WINE VINAIGRETTE (GF) - £7.95

Le Plat Principal

- TAGLIATELLE "JEAN LOUIS 25TH ANNIVERSARY CLASSIC" - FRESH PASTA WITH BACON, MUSHROOMS, FRESH BASIL AND CREAM, TOPPED WITH MOZZARELLA (VO) (VGO) £14.95
FRENCH CHEESE ORZO WITH MANUKA HONEY, GLAZED BUTTERNUT SQUASH AND SMOKED PAPRIKA SWEET POTATO CRISPS (V) £16.50
ROSEMARY CRUSTED LAMB RUMP WITH SPINACH AND RICOTTA GNOCCI, TOMATO FONDUE AND CITRUS COURGETTES £21.00
BEETROOT AND RED ONION TARTE TATIN WITH VEGAN FETA, BALSAMIC ROQUETTE AND CANDIED PINENUTS (VG) £15.95
PAN ROASTED CHICKEN SUPREME WITH MATURE CHEDDAR AND SPRING ONION MASH, SPRING LEEKS AND DIJON CREME (GF) £16.95
BLADE OF BEEF BOURGUIGNON, PARSLEY MASH, PICKLED SHALLOTS AND PORT JUS (GF) £18.95
SLOW BRAISED PORK SHOULDER WITH CASSOULET OF SMOKED BACON, BABY ONIONS, TOMATOES, SAGE AND CANNELLINI BEANS £16.95
SPICED HAKE FILLET WITH SHELLFISH TAGLIATELLE, SEA ASPARAGUS AND THAI SPICED COCONUT VELOUTE (GF) £17.95
SMOKED SCOTTISH HADDOCK WITH LEMON AND DILL CRUSHED POTATOES, CRISPY HENS EGG AND HOLLANDAISE SAUCE (GF) £16.50

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

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Steaks

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

RUMP £18.00

SIRLOIN £21.00

FILLET STEAK WRAPPED IN SMOKED BACON, TOPPED WITH STILTON £28.95

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CHOOSE A SAUCE WITH YOUR PRIME CUT STEAK (ALL GF) £2.95

PEPPER ~ RED WINE ~ STILTON ~ GARLIC MUSHROOM

Accompagnements

HONEY ROAST SEASONAL VEGETABLES (V) (GF) £4.95

PAN FRIED GARLIC MUSHROOM (V) (GF) £4.95

SEASONAL SALAD WITH HOUSE VINAIGRETTE (VG) (GF) £3.95

FRENCH FRIES (VG) £3.95

GARLIC BREAD WITH PARMESAN £3.95

Desserts

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE £6.95

ETON MESS WITH FRESH FRUIT COMPOTE AND CRUSHED MERINGUE (V) (GF) £6.25

DARK CHOCOLATE MOUSSE, SABLE TART AND HAZELNUT NOUGATINE (V) (GFO) £7.95

BAILEYS BREAD AND BUTTER PUDDING WITH APRICOT GLAZE & CHOCOLATE ICE-CREAM (V) £7.50

SELECTION OF SORBETS (VG) (GF) £5.95

FRENCH CHEESE SELECTION WITH HOMEMADE CHUTNEY AND BISCUITS (GFO) £9.50

IT HAS BEEN A VERY CHALLENGING COUPLE OF YEARS FOR ALL RESTAURANT'S, PARTICULARLY FOR A SMALL AND INDEPENDENT, FAMILY RUN BUSINESS LIKE OURSELVES.

OUR RECOVERY HAS BEEN FURTHER BURDENED BY SIGNIFICANT INCREASES TO THE COST OF FRESH PRODUCE, CONSUMABLES AND ENERGY COSTS.

WE HAVE TAKEN THE DECISION TO APPLY A 10% COVER CHARGE TO ALL TABLE BILLS, SIMPLY TO PROTECT THE RESTAURANT'S FUTURE FOR YOUR ENJOYMENT, AND OUR STAFF'S EMPLOYMENT SECURITY. WE FULLY RESPECT EVERYONE'S PERSONAL POSITION, SO PLEASE ASK FOR THIS TO BE REMOVED IF YOU DO NOT WISH FOR IT TO BE INCLUDED.

PLEASE NOTE THAT THIS DOES NOT GO TO YOUR SERVER, BAR OR KITCHEN STAFF, SO IF YOU WISH TO TIP BY LEAVING AN ADDITIONAL AMOUNT, THIS WOULD BE VERY MUCH APPRECIATED BY THEM.

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