

À la Carte Evening Menu

Appetisers

- 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

Starters

- GRUYÈRE GOUGÈRES - DELICATE MINATURE CHEESE PUFFS SERVED WITH DIJON MAYONNAISE (V) £5.50
TARTIFLETTE - MELTED FRENCH CHEESE, SMOKED BACON AND POTATO TARTELETTE,
DRESSED SALAD WITH CLASSIC VINAIGRETTE (V OPTIONAL) £5.95
CLASSIC MOULES MARINIÈRE WITH WHITE WINE, SHALLOTS, PARSLEY, GARLIC AND CREAM £6.95
SOUPE DU JOUR (V) £4.50
SMOKED SALMON RILLETTE - CITRUS INFUSED SMOKED SALMON PATÈ WITH CRÈME FRAÎCHE AND TOASTS £6.50
PETIT PARIS SALAD - CHICKEN, BACON, MUSHROOMS AND RED WINE VINAIGRETTE £6.75
ROQUEFORT, FRESH PEAR AND WALNUT SALAD WITH WILD ROCKET, HONEY AND MUSTARD DRESSING (VG) £6.25
CAULIFLOWER AND CUMIN FRITTERS WITH SWEET CHILLI AND LIME YOGHURT (VG) £5.75

Mains

- FREE RANGE CHICKEN FRICASSEE WITH GARLIC POMME PURÉE, SUMMER GREENS AND WHITE WINE SAUCE £14.50
WILD FOREST MUSHROOM "EN CROUTE" WITH PECORINO CRISP, CAVALO NERO
AND CANDIED PINENUTS (V) (VG OPTIONAL) £13.95
"TAGLIATELLE JEAN LOUIS" 25TH ANNIVERSARY CLASSIC - FRESH PASTA WITH BACON, MUSHROOMS,
FRESH BASIL, CREAM AND TOPPED WITH MELTED MOZZARELLA (VG OPTIONAL) £11.95
SLOW BRAISED BEEF BOURGUIGNON - 12 HOUR SLOW BRAISED BEEF IN RED WINE SERVED WITH SHALLOTS,
BACON, MUSHROOMS, FRESH PARSLEY MASH AND PORT JUS £14.95
HONEY ROASTED PORK BELLY WITH CASSOULET OF WHITE BEANS, SMOKED SAUSAGE,
TOMATOES, SERVED WITH FRESH HERB CRUMB £14.95
"CLASSIC BOUILLABAISE" SAFFRON AND VANILLA INFUSED FRESH SEAFOOD
IN A RICH TOMATO FONDUE, SERVED WITH CITRUS AND DILL POTATOES £16.50
WOOD SMOKED HADDOCK, POACHED AND SERVED WITH FRESH CRAB POTATOES,
PETIT POIS À LA FRANÇAIS AND LEMON HOLLANDAISE £13.50
RICOTTA AND SPINACH GNOCCHI SERVED WITH FRESH HERB PISTOU, WILTED BABY SPINACH,
CHARRED SPRING ONIONS AND PARMESAN TUILLE (V) £13.50

We will do our best to accomodate special dietary and allergy requirements but we cannot guarantee that dishes will be free from traces of nuts, wheat and dairy products. Please ask for the full allergen ingredients list

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Steaks

ALL STEAKS SERVED WITH FRENCH FRIES

RUMP 8OZ £14.95

SIRLOIN 8OZ £16.95

FILLET WRAPPED IN BACON, TOPPED WITH STILTON £21.95

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CHOOSE A SAUCE WITH YOUR PRIME CUT STEAK £1.95...

PEPPER, RED WINE, STILTON OR GARLIC MUSHROOM

All Sides £3.95

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)

All Desserts £5.95

NOUGAT GLACE WITH CHERRIES, CANDIED FRUIT AND PISTACHIOS

CLASSIC PROFITEROLES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

BAKED BANANA WITH RUM SPICED CARAMEL AND MANGO SORBET (VG)

POACHED PEAR "BELLE HELENE" WITH DARK CHOCOLATE AND ALMONDS

PAIN D'ÉPICE WITH RUM AND RAISIN ICE CREAM

CHOCOLATE AND ORANGE BROWNIE WITH PRALINE

FRENCH CHEESE BOARD WITH TRADITIONAL ACCOMPANIMENTS

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