



Nibbles

House Country Bread <i>whipped butter & tapenade</i>	6
Garlic Flatbread , <i>burnt onion butter, or Confit garlic, soft herbs</i>	7
<i>Add Cantabrian anchovies</i> 9	<i>Add Girolles & Parmesan</i> 11
Marinated Olives	5
Padrón Peppers <i>Sea salt & Espelette pepper</i>	7
Saucisson <i>Grain mustard & cornichons</i>	8
Oyster <i>Carlingford oyster</i>	3 Each

Starters

Steak Tartare <i>Smoked bone marrow, house country toast</i>	14
French Onion Soup <i>Comté cheese, croutons (V)</i>	12
Pate de campagne , <i>cornichons, grain mustard, toasted sourdough</i>	11
Orkney scallop gratin , <i>prawns, trompette mushrooms, sauce mornay</i>	15
Twice baked cantal cheese soufflé <i>candied walnut, muscat grape, pear</i>	12
Steamed Mussels <i>Marinière or Mouclade</i>	12
Velvet Crab Toast <i>Velvet crab, lemon aioli, house country bread</i>	11
Atlantic & mediterranean prawn cocktail <i>marie rose sauce, brown bread</i>	12

Main Courses

Bistro Cut <i>10 oz Rump steak, frites, peppercorn sauce</i>	29
Roast challans chicken supreme <i>fricassee of wild mushrooms potato puree</i>	25
Choucroute Garni <i>smoked pork, montbeliard sausage, sauerkraut, potatoes</i>	25
Veal chop, beef rib chop 500g <i>smoked bordelaise sauce</i>	45
Duck a la orange , <i>endive, braised red cabbage, dauphinois</i>	30
Wild bass fillet , <i>fennel, bouillabaisse</i>	32
Roasted Squash <i>burrata, Ratatouille (V)</i>	18
Rump of Lamb <i>Autumn vegetables, dauphinois potatoes, red wine jus</i>	32

Side Dishes

Grilled Hispi Cabbage <i>Anchovy mayo, chili</i>	7
Green Salad <i>Scott's vinaigrette</i>	5
French Fries	5
Aligot , <i>confit garlic & alpine cheese mash</i>	7
Chips	5
Seasonal Vegetables <i>parmesan</i>	7
Mash <i>Creamy mashed potato</i>	5
Broccoli <i>with vinaigrette</i>	7

Please always inform your server of any allergies or intolerances before placing your order
A discretionary optional service charge of 12.5% will be added to your bill