



Sample à la Carte Menu

*Most dishes can be adapted to be dairy-free, gluten-free or any other dietary requirements
Please make a note when making a booking so we can better prepare options in advance*

Snacks

Baguette & Herb Butter	5.5
Cervelle de Canut, Crudit��, Crostini & Walnut Oil	8
Comt�� Cheese Croquettes	8
Anchovy, Panisse, Saffron Aioli	7

Ap  ritifs

French Negroni	11.5
Martini	11.5
Suze & Tonic	6
Champagne, Eric Taillet	15.5
Clic Clac Sparkling White - Loire	9.5

House Charcuterie

Chicken Liver Parfait, House Brioche, Apple & Onion Chutney	13
Rabbit, Fennel & Tarragon P��t�� en Cro��te, House Mustard & Cornichons	13.5

Starters

Poached Pear, Winter Leaves, Walnuts, Yorkshire Pecorino	12.5
Twice-Baked Crab Souffl��, Bisque Sauce, Fennel Salad	14
Feuillet��s aux Moules, Garlic & Parsley Butter	12
Oeufs en Meurette	13
Steak Tartare, Bone Marrow Butter, Sourdough	13.5

Mains

Beetroot, Brown Lentil & Feta Pithivier, Squash Pur��e, Toasted Pumpkin Seeds	23
Sea Trout, Roe Beurre Blanc, Fondant Potato, Leeks	32.5
Venison Haunch, Boudin Noir Farci, Sauce Grand Veneur; Kale, Chestnuts & Bacon	34
8oz Bavette, Sauce au Poivre, Savoy Cabbage, Herb Crumb & Frites	34

To Share

500g Sirloin on-the-bone, Dauphinoise Potatoes, Braised Red Cabbage, Jus (for 2 people)	72.5
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Desserts

Paris-Brest	11
Cr��me Br��l��e	11
Chocolate Delice, Pistachio Ice Cream, Praline	12
Rhubarb & Almond Tart, Rhubarb & Fromage Blanc Sorbet	12
A Scoop of Sorbet / Ice Cream (Blood Orange or Cassis / Vanilla or Prune & Armagnac)	4.5
French Cheese Plate Served with Baguette, Sesame Crackers, Chutney & Spiced Walnuts	3 for 13 / 5 for 16

Please inform your waiter of any food allergies before ordering.

Please note a discretionary 12.5% service charge will be added to your bill. All items include VAT at the current rate.

We add an optional   1 per bill for unlimited filtered still or sparkling water. All proceeds go to WaterAid Charity.