



## 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 (df)                           | 5.5 |
| Comté Cheese Croquettes                               | 7   |
| Cervelle de Canut, Crudité, Crostini, Walnut Oil (gf) | 8   |
| Oeuf à l'Anchois (df,gf)                              | 5   |

### Apéritifs

|                              |      |
|------------------------------|------|
| Negroni                      | 11   |
| Vermouth & Soda              | 8    |
| Martini                      | 11.5 |
| Sparkling Chenin - Loire     | 9.5  |
| Antilope, Non-Alcoholic Fizz | 6.5  |

### House Charcuterie

|                                                                  |      |
|------------------------------------------------------------------|------|
| Pork & Prune Pâté en Croûte, Cuvée Bavette Mustard               | 13.5 |
| Chicken Liver Parfait, House Brioche, Apple & Onion Chutney (gf) | 12.5 |

### Starters

|                                                                     |                       |
|---------------------------------------------------------------------|-----------------------|
| White & Green Asparagus, Beurre Blanc, Trout Roe (df,gf)            | 13                    |
| Isle of Wight Tomatoes, Whipped Feta, Chimichurri, Croutons (df,gf) | 12.5                  |
| Crab Tartlette, Fennel & Pea Shoots, Saffron Aioli                  | 12.5                  |
| Salade Niçoise (df,gf)                                              | small 13.5 / large 21 |
| Steak Tartare, Beef Fat Crisps (df,gf)                              | 13                    |

### Mains

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Violet Artichoke & Courgette Tarte Fine, Courgette & Basil Sauce, Ricotta & Hazelnuts | 21   |
| Plaice, Warm Potted Shrimps, Cucumber, Dill, Rainbow Chard & Jersey Royals (df,gf)    | 31   |
| Braised Lamb Shoulder, Petit Pois à la Française & Boulangère Potatoes (df,gf)        | 29.5 |
| 8oz Bavette à l'Échalote, French Beans, Frites (df,gf)                                | 32   |

### To Share

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| 500g Sirloin on the bone, Dauphinoise Potatoes, Tomato & Crispy Capers (for 2 people) (df,gf) | 72.5 |
|-----------------------------------------------------------------------------------------------|------|

### Desserts

|                                                                                             |                    |
|---------------------------------------------------------------------------------------------|--------------------|
| Candonga Strawberries, Basque Cheesecake, Yoghurt Sorbet, Sable Biscuit (gf)                | 10.5               |
| St Emillion au Chocolat, Amaretto, Prune & Armagnac Ice Cream                               | 10.5               |
| Crème Brûlée (gf)                                                                           | 10                 |
| Raspberry Frangipane Tart, Raspberry Sorbet                                                 | 11                 |
| A Scoop of IceCream/Sorbet (Peach, Lemon or Yoghurt Sorbet; Rhubarb & Custard IceCream)(df) | 4.5                |
| 'George & Joseph' Cheese Plate, Chutney & Baguette (gf)                                     | 5 each, 3 for 13.5 |

Df/gf – is or can be modified to be dairy free or gluten free

Please inform your waiter of any food allergies before ordering. All items include VAT at the current rate.  
Some of our egg and dairy products are unpasteurised. Some of our cheeses are made with animal rennet.  
We add an optional £1 per bill for unlimited filtered still or sparkling water. All proceeds go to WaterAid Charity.