



## August Sample Sunday 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, Crudité, Crostini & Walnut Oil | 8   |
| Comté Cheese Croquettes                           | 8   |
| Anchovy, Panisse, Saffron Aioli                   | 7   |

### Apéritifs

|                         |      |
|-------------------------|------|
| French Negroni          | 11.5 |
| Martini                 | 11.5 |
| Little Suze             | 10.5 |
| Champagne, Eric Taillet | 15.5 |

### House Charcuterie Selection

|                                                         |      |
|---------------------------------------------------------|------|
| Chicken Liver Parfait, House Brioche, Tomato Chutney    | 12   |
| Braised Rabbit & Ham Hock Pâté en Croûte, House Mustard | 13.5 |
| Duck Rillettes, Cornichons, Toasted Baguette            | 12   |

### Starters

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| Caponata, Pine Nuts, Basil & Olive Oil Cracker                            | 12.5 |
| Tomate Farcie, Giant Couscous, Courgette, Goat's Curd & Dukkah            | 12.5 |
| White Crab, Devilled Brown Crab Crostini, Celeriac Remoulade & Watercress | 15   |
| Soupe de Poisson, Rouille, Comté & Crouton                                | 13   |
| Pork Belly Rillons, Sauce Ravigote, Frisée Salad                          | 14   |
| Steak Tartare, Pommes Allumettes                                          | 13.5 |
| Shetland Scallop, Pea Puree, Alsace Bacon Lardons, Mint                   | 12   |

### Mains

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Gnocchi à la Parisienne, Courgette & Basil Sauce, Stuffed Courgette Flower, Hazelnuts | 25   |
| Cornish Monkfish, Coco de Paimpol Beans, Fine Herbs & Sautéed Champignon              | 35   |
| 250g Pepper-Crusted Rump, Red Wine Jus, Frites, Tomato Salad, Crispy Capers           | 38.5 |

**Roasts** (served with Yorkshire Pudding, Green Beans, Roast Courgette, Ratatouille & Gravy)

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| Duck Breast, Roast Potatoes, Redcurrant Jelly                                    | 29 |
| Pork Belly, Roast Potatoes, Apple Sauce                                          | 29 |
| 500g Sirloin on-the-bone, Dauphinoise Potatoes, Horseradish Sauce (for 2 people) | 75 |

*Duck Fat Roast Potatoes 5.5 – Extra Yorkshire Pudding 1.5 – Extra Gravy 1.5*

### Desserts & Cheese

|                                                                                     |                     |
|-------------------------------------------------------------------------------------|---------------------|
| Paris-Brest à la Mousse au Chocolat                                                 | 11                  |
| Crème Brûlée                                                                        | 11                  |
| Pistachio & Hazelnut Financier, Roast Peach, Bay Leaf Ice Cream                     | 12                  |
| Yorkshire Strawberries, Lillet, Honey Parfait, Honeycomb                            | 12                  |
| Sorbet & Ice Cream (Raspberry / Crème Fraîche / Prune & Armagnac / Vanilla)         | 4.5 per Scoop       |
| 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.