



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
Oeuf � l'Anchois	6

Ap ritifs

Negroni	11
Lillet & Tonic	8
Martini	11.5
Sparkling Vouvray Chenin, Loire	10
L'Antidote Non-alcoholic Fizz	6.5

House Charcuterie

Wood Pigeon, Ham Hock & Pistachio P�� en Cro��te, Damson Jelly	13.5
Chicken Liver Parfait, House Brioche, Apple & Onion Chutney	13

Starters

Twice Baked Goat's Cheese Souffl�, Heirloom Beetroot, Pine Nuts & Watercress	12.5
Braised Cuttlefish, Tomato, Fennel & Red Wine Sauce, Ancho��ade	14.5
Hand-Dived Scottish Scallop, Garlic & Parsley Butter, Crumb	16
Soupe � l'Oignon Gratin�e	13
Steak Tartare, Bone Marrow Butter, Sourdough	13.5

Mains

Squash & Leek Gratin, Toasted Pumpkin Seeds & Chestnuts, Braised Red Cabbage	23
Bouillabaisse (Monkfish & Mussels), Rouille, Comt� & Crostini	32.5
Lamb Boulang�re Pithivier, Tenderstem Broccoli, Anchovy, Lamb Jus	33
8oz Bavette, Sauce au Poivre, Savoy Cabbage, Herb Crumb & Chips	34

Desserts

Poached Pear, Hazelnut Financier, Bay Leaf Ice Cream, Praline	11
Warm Chocolate Fondant, Griottines Cherry Ice Cream	11
Cr�me Br���e	11
Tarte Tatin, Calvados Cr�me Anglaise	11
Sorbets / Ice Creams (Blood Orange or Cassis Sorbet; Prune & Armagnac or Bay Leaf Ice Cream)	4.5
French Cheese Plate Served with Baguette, Crackers, Quince Jelly & Spiced Walnuts	3 for 13 / 5 for 16
<i>(St. Maure de Touraine, St. Nectaire, 24-month Comt�, �poisses de Bourgogne, Roquefort Papillon)</i>	

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.