

Bavette

A NEIGHBOURHOOD BISTRO

Snacks

Baguette & Herb Butter	5.5
Cervelle de Canut, Crudité, Crostini & Walnut Oil	8
Comté Cheese Croquettes	8
Oeuf à l'Anchois	6

Apéritifs

Negroni	11
Bloody Mary	10.5
Champagne, Eric Taillet	15.5
Sparkling Rosé, Gamay Loire	10
L'Antidote Non-alcoholic Fizz	6.5

House Charcuterie

Venison, Boudin Noir & Prune Pâté en Croûte, Cornichons	13.5
Duck Rillettes, House Brioche, Cornichons	12

Starters

Poached Pear, Winter Leaves, Walnuts, Yorkshire Pecorino	12.5
Soupe de Poisson, Rouille, Comté & Crostini	12
Feuilletés aux Moules, Garlic & Parsley Butter	12
Oeufs en Meurette	13
Steak Tartare, Bone Marrow Butter, Sourdough	13.5

Mains

Squash, Puy Lentil & Feta Pithivier, Squash Purée, Toasted Pumpkin Seeds	23
Sea Trout, Roe Beurre Blanc, Fondant Potato, Leeks	32.5
Venison Haunch, Duck & Boudin Noir Farci, Sauce Grand Veneur; Cabbage & Chestnuts	34

Roasts (served with Yorkies, Cauliflower Cheese, savoy Cabbage, Braised Red Cabbage & Gravy)

Duck Breast, Roast Potatoes, Redcurrant Jelly	28
Bavette, Roast Potatoes, Horseradish Sauce	28
500g Sirloin on-the-bone, Dauphinoise Potatoes, Horseradish Sauce (for 2)	72.5

Extra Roast Potatoes 5.5 – Extra Yorkshire Pudding 1.5 – Extra Gravy 1.5

Desserts

Paris-Brest	11
Crème Brûlée	11
Dark Caramel Tarte Tatin, Calvados Crème Anglaise	11
Tarte au Citron Meringuée	12
Sorbets / Ice Creams (Blood Orange or Cassis Sorbet; Prune & Armagnac or Bay Leaf Ice Cream)	4.5
French Cheese Plate Served with Baguette, Crackers, Chutney & Spiced Walnuts	3 for 13 / 5 for 16
(St Maure de Touraine, St. Nectaire, 24-month Comté, Époisses de Bourgogne, Roquefort Papillon)	

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.