

PRIX FIXE MENU



Monday to Saturday from 12:00 to 17:00



2 COURSES £19 - 3 COURSES £22

ENTRÉES

SOUPE DU JOUR

Homemade soup of the day served with a side of bread

CHAMPIGNONS À L'AIL (V)

Garlic mushrooms marinated in lemon and paprika, topped with blue cheese and baguette slices

FROMAGE DE CHÈVRE

Goat cheese served on a croûte finished with tomato salsa, balsamic glaze and walnuts

PÂTÉ DE POULET

On a toasted croûte with a garnish of onion chutney

BISTRO SALAD (V)(VE)(GF)

Mixed leaves, pickled shallots, candied walnuts and roasted peppers with honey mustard dressing

DEEP-FRIED CAMEMBERT

Coated camembert served with mixed salad, onion chutney and croutes

PLATS DE RÉSISTANCE

BURGER AU BOEUF

Beef burger, lettuce, tomato, emmental cheese and our Franc's relish. Served with fries

(Supplement £2.50 add goats' cheese & caramelized onion chutney)

*Vegetarian Option Available

LOUP DE MER À LA POÊLE

Seabass served with crispy leeks, seasonal vegetables and hollandaise sauce

BOEUF BOURGUIGNON (GF)

Classic beef stew with bacon, mushrooms, silver skin onion in a burgundy sauce. Served with mashed potato

PASTA RATATOUILLE (V)(VE)

Vegetarian ratatouille in a rich homemade tomato sauce, topped with grated parmesan

(Supplement £3 add chicken)

CONTRE-FILET (GF)

Marinated in garlic and rosemary butter, served with fries, mixed salad and peppercorn sauce

(Supplement £3)

POULET RÔTI (GF)

Roast chicken breast with creamy tomato sauce and seasonal vegetables.

DESSERTS

3-layer Chocolate Tart

Sorbet Selection (DF)

Ice Cream Selection

Sticky Toffee Pudding

Crème Brûlée (GF)

Apple & Mixed Berries Crumble

SIDES

Fries £3.00

Tenderstem Broccoli £4.50

Seasonal Vegetables (For one) £3.50

Seasonal Vegetables (For two) £5.00

Please note that from November 1st to December 31st, the menu is only available Monday through Friday from 12 PM to 4 PM

*Please inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional 10% service charge will be added to each bill. 100% of this goes to our front of house & back of house teams. For tables of 10 or more terms and conditions apply. *Not in conjunction with any other offers.