

## AMUSES GUEULES

Bread & Butter	4	Marinated Olives	4	Saucisson & Cornichons	4
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## LES ENTRÉES

<b>Macédoine &amp; oeuf mollet</b> <i>Spring vegetables tartar &amp; soft-boiled egg</i>	9.5
<b>St Marcellin rôti aux pruneaux</b> <i>Baked St Marcellin cheese &amp; Monbazillac marinated prunes</i>	10
<b>Salade de chèvre chaud</b> <i>Warm goat's cheese, walnuts &amp; apricot salad</i>	11
<b>Asperges blanches &amp; vinaigrette</b> <i>White asparagus, classic vinaigrette &amp; coriander crumble</i>	12
<b>Assiette de fromages</b> <i>Cheese selection with bread &amp; chutney</i>	<i>small / large</i> 13.5 / 20
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<b>Moules marinières</b> <i>Mussels cooked with white wine, shallots &amp; cream</i>	11
<b>Bar à l'escabèche</b> <i>Sweet and sour seabass served with onions &amp; carrots pickles</i>	12
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<b>Croquettes de canard</b> <i>Duck confit croquettes &amp; spicy mayo</i>	<i>3 pcs</i> 10
<b>Tartare de boeuf</b> <i>Classic beef tartar with shoestring fries</i>	13
<b>Escargots de Bourgogne</b> <i>Snails with garlic and parsley butter &amp; bread</i>	<i>6 / 12 pcs</i> 12 / 22
<b>Assiette de charcuterie</b> <i>Mixed charcuterie selection with bread &amp; pickles</i>	<i>small / large</i> 13.5 / 20

## LES PLATS

<b>Coeur d'artichaut rotie au chèvre frais, fèves &amp; purée de betterave</b>	24
<i>Roasted artichoke heart filled with goat's curd, broad beans &amp; beetroot puree</i>	
<b>Filet de truite, asperges vertes, pommes de terre de Jersey &amp; aïoli à l'ail des ours</b>	28
<i>Pan fried trout filet, green asparagus, royal Jersey potatoes with seafood jus &amp; wild garlic aïoli</i>	
<b>Navarin de Souris d'agneau &amp; ses légumes de printemps</b>	29
<i>Slow cooked lamb shank with jus &amp; spring vegetables</i>	
<b>Pièce du boucher, frites &amp; sauce du jour</b>	market price
<i>Cut of the week served with french fries &amp; sauce of the day</i>	

**Our Classic Raclette "All you can eat" available on pre-order £32pp**  
*Morbier & Raclette cheese served with potatoes, mixed cured meat and gherkins*  
*(vegetarian & no-pork options available)*

## ACCOMPAGNEMENTS

<b>Salade verte</b> <i>Green salad with house dressing</i>	4
<b>Frites &amp; mayonnaise</b> <i>French fries &amp; mayonnaise</i>	5
<b>Champignons &amp; ail persillé</b> <i>Mushrooms &amp; garlic parsley butter</i>	6
<b>Broccoli &amp; beurre d'orange</b> <i>Broccoli &amp; orange butter</i>	7

*If you have any allergies please let the staff know before ordering.*  
*All prices are in £ and a discretionary 13.5% service charge will be applied to your bill.*