

## AMUSES GUEULES

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

<b>Salade d'endives vinaigrette</b> <i>Chicory crunchy salad with mustard dressing</i>	6
<b>"Tourain gascon à l'ail"</b> <i>French garlic soup with grated Gruyère cheese &amp; bread</i>	10
<b>Camembert rôti à la truffe</b> <i>Truffle baked camembert served with croutons</i>	13
<b>Assiette de fromages</b> <i>Cheese selection with bread &amp; chutney</i>	small / large 13.5 / 20
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<b>Huîtres de Jersey</b> <i>Jersey oysters (x3) served with condiments</i>	9
<b>Moules marinières</b> <i>Mussels cooked with white wine, shallots &amp; cream</i>	11
<b>Crevettes grillées &amp; persillade pimentée</b> <i>Prawns with garlic, parsley, chilli &amp; aioli</i>	13
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<b>Assiette de charcuterie</b> <i>Mixed charcuterie selection with bread &amp; pickles</i>	small / large 13.5 / 20
<b>Escargots de Bourgogne</b> <i>Snails with garlic butter &amp; parsley</i>	6 / 12 pcs 10 / 19
<b>Terrine du moment</b> <i>Terrine of the week served with fresh bread &amp; pickles</i>	market price

## LES PLATS

<b>Citrouille rôtie, risotto d'épeautre, pesto de chou-kale &amp; Brousse de Corse</b>	21
<i>Roasted delicata squash, spelt risotto, kale pesto &amp; Corsican cheese</i>	
<b>Petit salé aux lentilles, saucisse de Morteau &amp; jus de vin rouge</b>	22
<i>24h slow-cooked pork belly, Morteau sausage, Puy lentils &amp; red wine jus</i>	
<b>Cabillaud rôti, chou frisé, beurre blanc aux huîtres &amp; champagne</b>	25
<i>Herb-crusted cod served with savoy cabbage, oyster &amp; champagne sauce</i>	
<b>Pièce du boucher, pommes de terre rôties &amp; sauce du jour</b>	market price
<i>Cut of the week served with roasted baby potatoes &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 pickles*  
*(vegetarian & no-pork options available)*

## ACCOMPAGNEMENTS

<b>Salade verte</b> <i>Green salad with house dressing</i>	4
<b>Champignons &amp; ail persillé</b> <i>Mushrooms &amp; garlic parsley butter</i>	6
<b>Broccolini &amp; beurre d'orange</b> <i>Broccolini &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.*