

AMUSES GUEULES

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|----------------|---|------------------|---|------------------------|---|
| Bread & Butter | 4 | Marinated Olives | 4 | Saucisson & Cornichons | 4 |
|----------------|---|------------------|---|------------------------|---|

LES ENTRÉES

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|--|--|----------------------|--|-----------|
| Soupe du jour <i>Soup of the day</i> | | | | 9 |
| St Marcellin rôti aux pruneaux <i>Baked St Marcellin cheese & Monbazillac marinated prunes</i> | | | | 10 |
| Salade de chèvre chaud <i>Warm goat's cheese, walnuts & apricot salad</i> | | | | 11 |
| Asperges blanches & vinaigrette <i>White asparagus, classic vinaigrette & coriander crumble</i> | | | | 12 |
| Assiette de fromages <i>Cheese selection with bread & chutney</i> | | <i>small / large</i> | | 13.5 / 20 |
| - | | | | |
| Bar à l'escabèche <i>Pickled seabass & sourdough bread</i> | | | | 12 |
| Moules marinières <i>Mussels cooked with white wine, shallots & cream</i> | | | | 11 |
| - | | | | |
| Croquettes de canard <i>Duck confit croquettes & spicy mayo</i> | | <i>3 pcs</i> | | 10 |
| Escargots de Bourgogne <i>Snails with garlic and parsley butter & bread</i> | | <i>6 pcs</i> | | 12 |
| Tartare de boeuf <i>Classic beef tartar with shoestring fries</i> | | | | 13 |
| Assiette de charcuterie <i>Mixed charcuterie selection with bread & pickles</i> | | <i>small / large</i> | | 13.5 / 20 |

LES PLATS

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

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