

à la carte

Served from midday

STARTERS

Crispy Langoustines — £13
Served with French pisto

Sarde In Saor — £11
Sweet and sour sardines

Scallops Á La Brittany — £15
Oven roasted scallops in butter, white wine, fresh green herbs

Vitello Tonnato — £14
Thinly sliced roasted veal, tuna and caper sauce

Chicken Liver Parfait — £12
Arugula, radicchio, lemon and herb vinaigrette, thyme cracker

SALADS

Salade de Chèvre Chaud — £14
Spring salad, baked goats cheese, tomato, toasted pine nuts, balsamic glaze (V)

Caesar — £16
Cos lettuce, anchovies, pancetta, parmesan
Add Creedy Carver chicken — £6

SOUPS

French Onion Soup — £12
Homemade French onion soup, gruyère de comté

Pea & Wild Garlic Velouté — £9.5
Fricassée of peas, toasted sourdough (V)

BAGUETTES

All served with crisps and salad - £10

Ham & Dijon Mayo

Prawn Marie Rose

Provençal Roasted Veg

Cheese & Tomato

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FROM THE GRILL

All served with French dressed salad, French fries and Café De Paris butter or madeira jus

Bavette Steak — £24

French Trimmed Creedy Carver Chicken — £16

Chateaubriand — £80 for 2 people

Fish of the Day — See chalkboard

MAINS

Ratatouille — £18

Served with a toasted French baguette

Fritto Misto — £32

Selection of cod, king prawn, hake, red mullet, calamari, tenderstem broccoli, green beans. Served with tartar sauce, aioli, lemon.

Add fries — £2.5

Roasted Hake — £28

Sauce vierge, heritage tomatoes

Neapolitan Ragù — £24

Slow cooked pulled short rib ragu, pasta, 24 month pecorino and basil

CLASSICS

Fish & Chips — £19.5

House tartare, roasted lemon

Moules Marinière — £21

Served with bread

Add fries — £2.5

Bone Marrow Burger — £15.5

Dijonnaise, gruyère, crispy lettuce, tomato, served with served with French dressed salad and fries

Add:

Rich Lardon Gravy — £3

Chorizo Ketchup — £2.5

Roquefort — £2

Bacon — £2

SIDES

French Potato Salad — £3.5

White Bean & Manchego Salad — £4

Ratatouille — £4

Tempura Tenderstem Broccoli — £3.5

French Dressed Salad — £3