

January Menu

2 courses a £33.50

3 courses a £38.50

Les Entrées

La soupe du jour

La soupe de poisson

Tartiflette maison

Steamed mussels in cider with herbes de provence

Shakshouka with toasted sourdough

Blood orange, burrata, rocket pesto

Roasted baby carrots. Feta and puy lentils

Black pudding, poached egg, croutons and frisee

Les Plats

All main courses are served with frites and salad

La cote de boeuf, sauce béarnaise (for 2 people - £10 supp)

Le plat du jour

Le poisson selon le marché

Cassoulet maison

Chicken ballotine, duxelle mushrooms, madeira sauce

Wild mushroom ragout, fresh herb polenta

Cod fillet, spinach and crab risotto

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £10 supp)

Les Desserts

La tarte du jour

Le dessert du jour

Warm hazelnut and chocolate pudding, sticky chocolate sauce

Baked Alaska, raspberry sauce

Sorbet ou glacé

Les fromages (£5 supp)

12.5% optional service charge; 15% for parties of 8 and over.

*we cannot guarantee the total absence of any allergen
please speak to a member of staff if you suffer from any allergies

*To the best of our knowledge no gm foods are used

*All foods are prepared in an environment where nuts are present