



PUBLIC HOUSE ♦ DINING ROOMS

A la Carte

Bread and butter	2.00
Jersey rock oysters and mignonette	2.80 (each)
Macerated tomato and anchovy	7.50
Leek and potato soup	5.50
Cured duck, celeriac remoulade	7.00
Moules marinière with nduja	7.00
Roast delicata pumpkin, goats curd and pickled walnuts	9.00
Steak tartare (<i>main course with pommes frites</i>)	9.00/19.00
Baked tomatoes with basil on focaccia	14.00
Plaice grenobloise	17.00
Onglet, pommes frites and béarnaise sauce	18.00
Skate, lentils and mojo verde	18.00
Grilled rabbit leg, Alsace bacon and mustard sauce	19.50
Côte de boeuf, béarnaise sauce, and pommes frites (for 2 to 3)	85.00
Sides: Green salad, frites, buttered cabbage	4.00

Puddings

Riz au lait with caramelised apples	6.50
Crème caramel	6.00
Chocolate tart, crème Chantilly	7.00
Sticky toffee pudding with vanilla ice cream	6.50
Colonel	8.00
Ice cream (caramel, vanilla)	3.00 (per scoop)
Madeleines (20 minutes)	6 for 5.00 or 12 for 9.00
Plate of cheese: Gorgonzola, Comte d'Estive, Sainte-Maure de Touraine	12.00

Set Lunch Menu | Monday to Friday | 12pm to 3pm | 2 Courses 16.00 | 3 Courses 19.00

Smoked cod's roe and radishes
Cold roast beef on dripping toast
Leek and potato soup

Mackerel peporonata with mojo verde aioli
Salad paysanne
Baked tomatoes on focaccia

Chocolate tart with crème Chantilly
Peach mess
A piece of cheese

*Please make us aware of any allergies before ordering. An optional gratuity of 12.5% will be added to your bill.