

Hors d' Oeuvres

Corbeille de Pain	£1.95
Soupe Maison (PF)	£3.50
Soupe de Poissons (PF)	£3.95
Terrine Maison (PF) A fantastic duck liver and port pate served with onion marmalade	£4.50
Escargots au Beurre d'ail Snails with garlic butter	£4.95
Fritôts de Camembert (PF) Deep fried camembert served with redcurrant coulis	£4.95
Champignons à l'ail Field mushrooms with garlic butter on toasted baguette	£4.95

Plats Chaud

Moules Marinière (PF) Mussels cooked with garlic, onions, white wine, cream and parsley	£8.95
Salmon & Prawn Fishcakes (PF) Sweet chilli salmon and prawn fishcakes served with fries, leaf salad and homemade tartar sauce	£7.95
Mulet Rouge au Beurre Persillé Pan-fried red mullet fillet with parsley butter served with new potatoes and green beans	£9.95
Penne aux Champignons Sauvages (PF) Penne pasta with sauteed wild mushrooms, fresh rocket pesto and roasted pine nuts	£7.95
Saucisses de Toulouse (PF) Toulouse sausages served with warm potato salad and red wine jus	£7.95
Confit de Canard Confit of duck with a puy lentil & bean cassoulet	£9.95
Boeuf Bourguignon Traditional beef casserole with red wine, bacon, mushrooms served with wild rice	£8.95
Coq au Vin Chicken supreme cooked with red wine, bacon, mushrooms served with duchesse potatoes	£8.95

Sandwiches

(all served with fries & salad garnish)

Croque Monsieur A toasted gruyere cheese and ham sandwich	£5.95
Croque Madame As above with a fried free range egg on top	£6.95
Croque Provençal A toasted gruyere and tomato sandwich	£4.95
Baguette au Poulet (PF) Sliced grilled chicken on a warm baguette with Dijon mustard mayo	£7.95
Baguette aux Légumes (PF) Warm baguette with aioli and roasted vegetables	£7.50

Salades / Tartes

Salade de Chèvre (PF) Grilled goats cheese resting on a bed of dressed leaves, peppers, red onion and olives	£7.95
Salade de Saumon Fumé Hot roasted smoked salmon with a lemon dressed green salad	£8.95
Salade de Poulet Balsamique Grilled free-range chicken served with a fresh mixed salad, parmesan shavings and a balsamic dressing	£8.95
Tarte aux Tomates (PF) Individual tomato tart served with wild rocket	£7.95

Desserts

Tarte Tatin (PF) Served warm with real vanilla ice cream	£3.95
Clafoutis (PF) Served warm with vanilla ice cream	£3.95
Truffe Chocolat au Praline Chocolate & praline truffle with cremè Chantilly	£4.50
Tarte à la Crème Brulée Served with winter berry coulis	£4.50
Assiette de Fromages Selection of fine French cheeses with bread & crackers	£5.95

V i n s B l a n c glass bottle

Côtes de Gascogne, Alain Lalanne £3.25 £12.95
Fresh & fruity Colombar based wine from one of the region's best producers

Arrogant Frog Chardonnay Viognier £3.75 £14.95
From the Languedoc region with aromas of peach, citrus and pineapple

Touraine Sauvignon Blanc £4.25 £16.95
Delightfully aromatic, herbal and grassy with lovely, clean, gooseberry acidity

Andre Kientzler Pinot Blanc, Alsace £23.95
Clean, crisp and elegant with floral notes - an ideal aperitif or foil for many dishes

Sancerre Les Godons, Dom Raimbault £26.95
Classic Sancerre - a delicate wine with grapefruit overtones

Chablis Billaud Simon, Burgundy £29.95
Steely minerality and fresh acidity combine with subtle honey and lemon flavours

V i n s R o s é glass bottle

Touraine Rosé, Alain Marcadet £4.25 £16.95
Pale onion skin in colour, delicate with fine freshness and elegance

Bergerie de l'Hortus Rosé Cuvée Classique £19.95
A deep coloured rose (Syrah and Grenache) with strawberry and red cherry flavours

V i n s R o u g e glass bottle

Grenache-Merlot Terres Noires £3.25 £12.95
Fruit driven wine with plenty of personality and light tannins

Arrogant Frog Cabernet/Merlot £3.75 £14.95
Deep purple in colour with intense aromas in a New World style

Domaine Cabrials Cabernet Sauvignon £4.25 £16.95
Modern, fruit driven Cabernet with lots of bramble fruit and balanced tannins

Côtes du Rhone la Gerbaude £19.95
Soft and meaty on the nose with dark fruits and firm tannins

Château Grand Bert, St-Emilion Grand Cru £29.95
Merlot-based Bordeaux with firm tannins and rich, red-berry fruit

Châteauneuf-du-Pape Domaine de Cristia £39.95
Earthy, complex and with a bit of warmth on the palate and a fantastic vintage

S p a r k l e glass bottle

Jean Louis Denois Brut Pinot Chardonnay £4.95 £24.95
Elegant and rich in style, made by a Champenois family in Southern France

Medot Brut Champagne £44.95
A classic Champagne cuvee for all occasions, well loved and delicious

B i è r e s

Alhambra Premium Lager £2.75
Delicious Spanish lager made by this independent family brewery in Granada

Kronenbourg 1664 £2.95
Classic and original French lager

Peroni Nastro Azzurro £2.95
Italy's premium pilsner that has a hint of citrus and well-ripened hops

Freedom Organic Lager £3.20
Light with caramel flavours. Made by Freedom, an independent UK brewery

B o i s s o n s C h a u d e s

Latte £1.90

Cappucino £1.90

Americano £1.70

Mocha £2.10

Espresso £1.20

Double Espresso £1.70

English Breakfast Tea £1.50

Rose; Ginger & Lemon; Green Tea £1.60

Earl Grey Tea £1.60

Green & Black's Hot Chocolate £2.10

B o i s s o n s F r o i d e s

Belvoir Fruits Pressés £1.75
Cranberry or Blood Orange & Mandarin

Belvoir Ginger Beer £1.75

Belvoir Organic Lemonade £1.75

Orangina/Orangina Rouge £1.95

Coke/Diet Coke £1.95

Fresh Orange Juice £2.45

Mineral Water Still/Sparkling £1.45

A l c o o l s single/double

Pernod/Ricard £1.80/£3.40

Famous Grouse £1.80/£3.40

Bombay Sapphire £1.80/£3.40

Absolut Blue £1.80/£3.40

Courvoisier £2.10/£3.90