À la carte

Bar Snacks

Sourdough, Maitre d'hotel butter £4.50

Saucisson, Cornichons £8.50

Prawn Croquettes, Spicy Mayo £9.50

Marinated Olives £4.00

Rustic & crunchy Tapenade £9.00

Selection of 3 cheeses £10.00
Bread, chutney & fig relish

Fresh Oyster £3.50
order individually

Starters

Classic Onion Soup £9.50
Gratinated cheese & toast

6 x Snails £8.00
Persillade butter, toast

Wild Mushrooms on Toast £11.00
Egg yolk, parsley butter

Chicken Liver Parfait £9.00
Port marinated cherries, chutney toasted brioche

Beet Cured Salmon £10.00
Pickles, Herb Oil, Creme Fraiche

Charred Leeks £9.00
Gribiche Sauce

Beetroot Carpaccio £9.20
Whipped goat cheese, walnuts, rockets

Salads

Roasted Cauliflower £13.50
Raisins, red onion, quinoa, sesame dressing

Salmon Nicoise £17.00
Beans eggs tomatoes anchovy potato gem olives

Chicory & Blue Cheese Salad £14.00
Mix salad, blue cheese dressing, walnuts

Sunday Roast

Veggie £15.00

Rump Beef £22.00

Duck Leg £23.00

Chicken £19.00

Cote de Boeuf (for two) £63.00

Baked Hake £26.00

Mains

Wild Mushrooms Rigatoni £18.00
Creamy sauce, vegan parmesan, shaved black truffle

Coq Au Vin £19.50
Lardons, mushrooms, baby onion, mash potato

Pan-fried Scallops £28.00
Parsnip puree, girolles mushrooms, dill oil

Baked Hake a la Bordelaise £25.00
Squashed creamed puree, citrus tuile

Confit duck leg cassoulet
Toulose sausage, lardons, white beans, breadcrumbs

Grill

200g Onglet Steak £19.00

200g Flat Iron £20.00

250g Rump Steak £27.00

250g Rib Eye Steak £39.00

500g Cote de Boeuf on the Bone £59.00

Bavette 500g £49.00
Flank (recommended pink)

500g Chateaubriand £85.00
The head of the fillet

Sides

Beef Dripping Fries	**£5.50**
Celeriac dauphinoise	**£6.50**
Rocket and Parmesan	**£6.50**
Veg of the Day	**£6.50**
Pommes Duchesse	**£7.00**

Desserts

Chocolate Mousee **£9.00**
Cherries & cream

Creme Caramel **£8.50**
Madagascan vanilla

Apple Tarte Tatin **£9.00**
Caramelised apple tart, vanilla ice cream

French Cheeseboard **£14.00**
Selection of four cheeses, chutney, crackers

Ice Cream Selection **£7.00**
Three scoops - ask your waiter for flavours

Couple Colonel **£9.00**
Lemon Sorbet, vodka shot

Dessert of the Day **£9.00**
Ask your waiter

Drinks

Aperitifs & Cocktails

Kir £7.50
white wine cassis

Kir Royal £9.50
Cremant, Cassis

Lillet Spritz £8.00
Vermouth, tonic, lemon

Aperol Spritz £11.99

Pernod Pastis £8.50
cranberry

Hugo Spritz £12.00
St Germain, Cremant, Mint, Soda

Emmanuelle £11.99
Passionfruit, vodka, lemon, cremant shot

Margarita £11.00
Tequila, Cointreau, lime, agave

Alpine Negroni £12.00
Gin, Dolin Bitter, Dolin Vermouth

Old Fashioned £12.00
Woodforde Reserve, demerera, Angostura

Passionfruit Collins £8.00
non-alcoholic gin, lemon, passionfruit

Beers & Ciders

1936 Biere £6.00
Swiss crisp lager

Stella Artois 660ml £7.50

Kronenberg Blanc £6.50

Harbour Arctic Sky IPA £6.49

Five Points American Pale £6.50

Brooklyn FX (0.5%) £5.50

Sassy Cider £6.50

Sparkling, White, Rose Wine

Cremant De Bourgogne, Bailey Lapierre £35.00
glass 10

Sparkling Rose Mirabeau, La Folie £52.00
glass 14

Champagne Baron de Villeboerg £67.00

Colombard, Troubador IGP £26.00
glass 6.9 carafe 19

Sauvignon Blanc, La Serre, Pays D'oc £29.00
glass 7.5 carafe 20

Chardonnay, La Campagne,Pays d'Oc £30.00
glass 8 carafe 21

Picpoul de Pinet, Cap Cette, Languedoc £44.00
glass 10.5 carafe 30

Petit Chablis, Vibrant, Burgundy £49.00

Muscadet, Paul Buisse, Loire £39.00
glass 10 carafe 27

Bourgogne Aligote, Domaine Roux £59.00
glass 15 carafe 40

Sancerre, Domaine Foucier, Loire £75.00
glass 19 carafe 52

Grenache Rose, La Picoutine, Pays D'Oc £29.00
7.5 glass 19 carafe

Gris Blanc Rose, Gerand Betrand £44.00
Glass 10.5 Carafe 30

Chateau Roubine, Cote de Provence, Cru Classe £60.00
glass 15 carafe 42

Red Wine

La Picoutine Carignon £26.00
Glass 6 carafe 19

Merlot la Serre Pays d'Oc £28.00
Glass 7 carafe 20

Malbec, Rare Vineyards, Roussillon £30.00
Glass 8 Carafe 21

Pinot Noir, Les Nuages, IGP £32.00
Glass 9 Carafe 25

Cotes du Rhone Chateau de l'Estagnol £41.00

St Emillon, Chateau le Croix, Bordeaux **£58.00**
Glass 15 carafe 39

Lalande Pomerol, Bordeaux **£75.00**
Glass 18 Carafe 50

Margaux, Chateau d'Issan **£89.00**

St Emillon Grand Cru, Moulin de Chapelle **£72.00**
Glass 18 carafe 48

Fleurie, Domaine les Loges **£69.00**
Glass 17 carafe 46

Savigny, Premier Cru, Jadot, Bordeaux **£98.00**
Gkass 25 Carafe 66

Nuits St Georges, Louis Jadot, Burgundy **£125.00**

Softs

Still/Sparkling Water **£3.50**

Peach Tea Collins **£8.00**
Peach, tea, zero gin, lemon

Watermelon Lemonade **£5.50**
Elderflower, soda

Coke, diet coke, lemonadr, tonic **£3.50**

Eager not from concentrate juice **£3.50**

Pago bottlee juice **£4.50**
Mango, pineapple, cloudy apple

Children

Mains

Steak, Fries, Greens **£8.00**

Fish Goujons, Greens, Fries **£8.00**

Pasta, Greens, Cheese **£8.00**

Sausage, Greens, Fries **£8.00**

Mini Sunday Roast **£8.00**
Ask your waiter for today's choice

Sides

French Fries **£3.50**

Veg of the Day **£3.00**

Cheesy Garlic Bread **£3.50**

Desserts

Ice Cream (2 scoops) **£5.00**
Chocolate, vanilla or strawberry

Chocolate Brownie **£6.00**
With vanilla ice cream

Christmas

Christmas · 3 courses £39 · 10 November-23 December 2026 · Parties of any size

Starters

Duck, pork & pistachio terrine, chutney, toast

Gratinated oysters, parmesan, cream

Gin & beetroot cured salmon, lemon crème fraîche, pickles

Wild mushroom, brioche, egg yolk, persillade butter

Pan-fried scallops, parsnip purée, brown butter

Mains

Roasted squash, kale, quinoa, pomegranate

Christmas turkey and all the trimmings

Flat iron steak, beef dripping fries, Bordelaise jus
Rump steak: £9 supplement

Confit duck leg, white beans, pancetta cassoulet

Skate wing à la meunière, baby potatoes, samphire

Cheese

Selection of fine cheeses, crackers, bread, chutney
£8 extra

Desserts

Christmas log, ice cream

Tarte tatin, ice cream

Crème caramel

Lemon curd tart, gooseberry coulis

Brunch

Bottomless Brunch · £45, including a brunch item.
Saturday 11am-4pm & Sunday 11am-3pm.

Brunch

Continental Breakfast **£9.50**
Coffee, Toasted Sourdough, Butter, Jam

Spicy Duck Confit Hash **£16.00**
Poached Eggs, Roasted Potato & Onions, Sriracha Mayo

Wild Muchrooms on Toast **£13.50**
Poached egg, parsley butter, chilli powder

Avocado on Toast **£13.00**
Sourdough, avocado, fennel, radish, pomegranate, radish, coriander

Rancheros Cassoulet **£16.00**
Fried egg, white beans, tomato, pancetta, Tousouse Sausage, Cremem Fraiche, Jalapenos

Roasted Beetroot, Goat Curd **£9.50**
Sage, walnuts, dill oil

Steak Sandwich **£15.00**
Truffled mayo, baby gem, fried onion, sourdough

Salmon Fish Finger Sandwich **£15.00**
Tartar sauce, pickles, sourdough

Truffled Croque Monsieur **£14.50**
Ham, Gruyere, Truffle Bechamel, Mixed Salad

Oeufs Benedicte **£14.00**
Poaced eggs, smoked ham, hollandaise