



Snacks

Bread & Cultured Butter £3

Oysters £3.50ea

Charcuterie & Cornichons £8

Green Olives £6

Starters

White Onion Soup with Parmesan & Boudin Noir £12

Oakleaf Lettuce, Tuna & Anchovy Salad £14

Winter Tomatoes with Gariguettes Strawberries & Fermented Red Pepper £15

Chicken Liver Pâté with Madeira Gelée & Toasted Brioche £13

Raw Hand Dived Scallop with Seaweed & Olive Oil £17

Chilled Red Prawns with Lemon & Mayonnaise £18

Main Course

Morteau Sausage 'à la Moutarde' with Braised Puy Lentils £19

Parmentier of Lamb Neck & Bone Marrow with Buttered Hispi Cabbage £26

North Sea Monkfish with Green Beans, Ratte Potatoes & Saffron £30

Blanquette of Veal, Chicken Liver & Mushrooms with Pommes Aligot £28

Fillet Au Poivre & French Fries £41

Side Dishes

French Fries £4

Creamed Spinach £4

Truffled Pommes Purée £6

Green Salad £4

Dessert

Chocolate Mousse with Preserved Cherries & Salted Almonds £9

Fennel & Honey Set Cream with Yorkshire Rhubarb £9

Cheese £9

Please notify us of any allergies.