



LA CARTE

Amuse bouche

- Gougere au fromage** Emmental cheese choux buns £3.95 **(V)**
- Olives Provencales** Marinated olives with Provence herbs £3.50 **(VEGAN)**
- Pain et beurre** Bread basket with salted butter £3.50 **(V)**
- Pain a l'ail** Garlic baguette £3.50 **(V)**
- Pain a l'ail et fromage** Garlic baguette with Emmental cheese £4.50 **(V)**

Starters

Soupe a l'oignon

French onion soup with cheese croutons £8.50 **(GF option)**

Soupe de homard

Lobster soup, croutons, rouille and Emmental cheese £13.00 **(GF option)**

Escargots

Burgundy snails in garlic butter **6 SNAILS** £8.50 / **12 SNAILS** £17.00 **(GF)**

Crevettes

Pan fried King Prawns with Pernod and garlic butter £13.00 **(GF)**

Chevre

Baked Goats cheese bruschetta, tomato chutney, cherry molasse £9.50 **(V) (GF option)**

Salade de poire et bettrave

Pickled pear and beetroot, le puy lentils, Roquefort cheese, salad leaves, French dressing £9.50
(VEGAN option) (GF) (V)

Charcuterie

Assorted cured meat, pork pate, gherkins and toasted sourdough bread £12.00 **(GF option)**

Saumon Fume

Smoked salmon with chive and cream cheese roulade, mixed leaves salad, Cherry molasses £11.50 **(GF)**

Camembert chaud

Baked camembert with thyme, toasted baguette £12.00 **(GF option) (V)**

GF (gluten free) / DF (dairy free) / VEGAN (vegan) / V (vegetarian)

**PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE TO ANY FOOD
DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN WE CANNOT
GUARANTEE AGAINST THE RISK OF CROSS CONTAMINATION OF DIFFERENT ALLERGENS.**

Mains

Bar

Oven baked whole butterflied seabass, sautéed potatoes, sauce vierge £22.95 (GF)

Saumon

Pan fried organic salmon, beurre blanc sauce with fish roe and chive, crushed potatoes £ 21.50 (GF)

Poulet

Breast of chicken with a red wine, bacon, mushroom, baby onion sauce, herb mash, carrots £22.50 (GF)

Canard

Pan fried duck breast, fig sauce, salsify and tenderstem broccoli (GF) £26.95

Boeuf

Grilled sirloin, grilled tomato, French fries, mixed leaf and herb salad £33.00 (GF)

(Roquefort cheese sauce £3.50, green peppercorn sauce £3.50, garlic butter £2.50)

Terrine de topinambour et pomme de terre

Jerusalem artichoke and potato terrine, goats cheese curd, parsnip puree, horseradish mayonnaise £17.95

(V) (GF)

Burger (V) (Vegan option) (GF option)

Mixed beans and mushroom burger, pan fried halloumi, harissa mayonnaise, salad leaves, French fries £17.95

Sides £4.50

Buttered baby potatoes/Sauteed potatoes/French fries/Mixed salad/mixed vegetables/Green salad

Desserts

Tarte cerise et pistache

Cherry and pistachio frangipan tart, black cherry ice cream £9.50

Trillionaire

Dark chocolate ganache and toffee tart, coffee mocha ice cream (Vegan option) £9.50 (GF)

Tarte au citron

Caramelised lemon tart, clotted cream £9.50

Coupe Guerandaise

Salted caramel, vanilla and chocolate ice cream, Chantilly cream, chocolate sauce £9.50

Crème Brulee

Vanilla crème brulee, Lemon shortbread £8.00 (GF option)

Fromages

Reblochon, Roquefort and Tomme de Savoie cheeses, quince paste, crackers £11.50

Les Glaces

NEW FOREST ICE CREAM (£2.50 PER SCOOP) (may have traces of gluten)

(Vanilla, chocolate, strawberry, salted caramel, cherry, rhubarb and ginger, coffee mocha)

(Mango, blackcurrant, redcurrant sorbet) or (Vegan Vanilla, Vegan Salted Caramel)

Chouquettes

Sugar choux buns £2.95 for 1 person (IDEAL WITH YOUR COFFEE)

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PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

LIGHT BITES

(ONLY AVAILABLE LUNCH TIME)

CROQUE MONSIEUR £11.50

(HAM AND CHEESE TOASTED WITH BECHAMEL SAUCE AND EMMENTAL CHEESE TOPPING, FRENCH FRIES AND SALAD)

CROQUE MADAME £13.50

(HAM AND CHEESE TOASTED WITH BECHAMEL SAUCE AND EMMENTAL CHEESE TOPPING, FRIED EGG, FRENCH FRIES AND SALAD)

CROQUE TOMATE £11.50

(TOMATO AND CHEESE TOASTED WITH BECHAMEL SAUCE AND EMMENTAL CHEESE TOPPING, FRENCH FRIES AND SALAD)

FREE RANGE EGG OMELETTE £11.50 (GF)

HAM / CHIVES / CHEESE / TOMATO / MUSHROOM (£1.00EACH)

MINUTE STEAK, GARLIC BUTTER, FRENCH FRIES AND SALAD LEAVES £15.75
(GF) (DF option)

BAGUETTES £11.50

SERVED WITH FRENCH FRIES AND SALAD

JAMBON FROMAGE

Ham and emmental cheese

TOMATE FROMAGE

Tomato and emmental cheese

PATE

Coarse pork pate and cocktail gherkins

TOMATE ET CHEVRE

Tomato, goats cheese and rustic tomato sauce

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