



Baguette et Beurre * 2.95
Unsalted butter (G/D)

Olives Maison ** 2.95
Selection of pitted olives (S)

Pain à l'ail *4.50
Garlic bread (G/D)

ENTRÉES / STARTERS

Soupe du Jour *	5.95
<i>Seasonal soup with garlic croutons (G/D/C)</i>	
Smoked Salmon Vol au Vent	7.95
<i>Smoked salmon & cream cheese puffs (G/D/C/M/F/S/E)</i>	
Salade de Tomates **	6.95
<i>Tomatoes, olives & shallot vinaigrette (S/M/G)</i>	
Goats' Cheese Tartelette *	6.95
<i>Caramelised red onion & tomato (G/S/M/D)</i>	
Terrine en Croûte	7.95
<i>Pork pie with red onion chutney (G/S/M/D/E)</i>	
Crispy Squid & Aioli	7.95
<i>Garlic mayonnaise, parsley & chilli (G/E/S/M)</i>	
'Tartiflette'	7.95
<i>Potato gratin with bacon & Reblochon cheese (D)</i>	
Camembert Croquettes *	6.95
<i>Deep fried Camembert & apple chutney (D/E/G/S)</i>	

LÉGUMES / SIDES

Petits Pois & Carottes *	3.95
<i>Buttered garden peas & carrots (G/D/C)</i>	
Frites **	3.95
<i>Twice fried thin cut chips (G)</i>	
Petite Salade **	4.95
<i>House vinaigrette, shallots & radishes (S/M/G)</i>	
Gratin d'Épinards *	4.95
<i>Baked spinach with crème fraîche (D)</i>	

PRIX FIXE (SET MENU) - MIDWEEK LUNCH 12-3PM

Soup *or* Salad

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Steak haché & egg *or* Chicken & bacon gratin

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Petit citron *or* Dame blanche

2 COURSES—12.95 / 3 COURSES 15.95

SUNDAY ROAST 12-5PM

Your choice of Scotch Beef or Roast Chicken

Served with duck fat roast potatoes, Yorkshire puddings, seasonal greens & vegetables

£16.95

PLATS / MAINS

Toulouse Sausages, Pomme Purée <i>CAN BE MADE VEGETARIAN!</i>	12.95
<i>Creamed potatoes, caramelised onion (D/S/G/M)</i>	
Hachis Parmentier	15.95
<i>French style beef cottage pie with peas & carrots (G/D/E/F)</i>	
Grilled Chicken Paillard & Aioli	14.95
<i>Chargrilled chicken breast, garlic mayonnaise & frites (G/D/S/M)</i>	
Confit Duck Leg & Gratin Dauphinois	18.95
<i>Slow cooked duck leg, layered cream & garlic potatoes, fig compote (G/D/S/M)</i>	
Cromesquis de Poisson	15.95
<i>Fishcakes, confit tomato, minted peas & parsley dressing (E/D/G/F/M)</i>	
Le Gourmet Brioche Burger <i>CAN BE MADE VEGETARIAN!</i>	14.95
<i>Steak haché, brioche, Comté cheese, onion confit & frites (G/D/S/M/E)</i>	
Steak Frites Maison	16.95
<i>Scotch steak, garlic butter, fried egg, salad & frites (G/D/S/M/E)</i>	
Ratatouille Niçoise**	11.95
<i>Plant based Provençal casserole of aubergine, courgettes, peppers, tomatoes, olives & basil (G/S)</i>	
Poisson Du Jour 'Market Price'	---
<i>Daily changing fish, seasonally garnished (allergen advised)</i>	

DESSERTS

Croustade aux Pommes *	6.95
<i>French style apple strudel with chantilly cream (G/D)</i>	
'Le Petit Citron' *	5.95
<i>Lemon posset with raspberry sorbet (D/N)</i>	
Crème Brulée au Café *	5.95
<i>Indulgent vanilla custard infused with rich americano coffee (D)</i>	
Caramel Sponge *	5.95
<i>Toffee sauce & Devonshire Cream ice cream (G/D)</i>	
Gaufre 'Dame Blanche' *	6.95
<i>Belgian waffle & vanilla ice cream with dark chocolate sauce (G/D/N)</i>	
Tarte Chocolat Caramel *	6.95
<i>Salted caramel & chocolate tart with popcorn ice cream (G/D)</i>	
Croissant 'Pain Perdu' *	6.95
<i>Chocolate & orange bread & butter pudding (G/D)</i>	
Plateau de Fromages *	9.95
<i>Camembert, Reblochon, Comté, chutney & thyme croutons (G/D/S)</i>	

Allergens: (G) Gluten (D) Dairy (E) Eggs (S) Sulfites (M) Mustard (F) Fish (C) Celery (N) Nuts

* Vegetarian ** Plant Based

ASK TO SEE OUR KIDS MENU!

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today.

The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

Card Payments Only.