

EVENING SET MENU

THREE COURSE £32.5pp

ENTRÉES

SOUPE À L'OIGNON

Classic French onion soup with white wine, beefstock, herbs, croutons & comté

PARFAIT DE FOIE DE POULET

Chicken liver parfait, red onion marmalade & brioche

CALAMARS À LA ROMAINE

Squid rings, tartare sauce, mixed leaves

CHAMPIGNONS DE PARIS FARCIS (v)

Mushrooms filled with garlic butter, cheddar & parsley

CAMEMBERT AU FOUR (v)

Baked Camembert, rosemary, garlic & prunes, baguette

PLATS

PLAT DU JOUR

Dish of the day

ENTRECÔTE ET FRITES (extra £2)

Grilled Rib-eye steak, grilled tomato, French fries

- Peppercorn sauce • Bearnaise sauce
- Diane sauce • Garlic butter

FILET DE POULET FARCİ

Chicken breast stuffed with spinach & Boursin cheese creamy mushroom sauce, mash

CONFIT DE CANARD

Confit duck leg, game jus with port & blackcurrant, sautéed potatoes, caraway seeded cabbage

FILET DE BAR

Pan-seared sea bass, potato & spring onion cake, herb butter

AUBERGINE FARCIE (V)

Stuffed aubergine, mushroom, spinach, tomato, peppers, onions, goat's cheese, basmati rice

DESSERTS

DESSERT FROM BUFFET

CRÈME BRÛLÉE

PROFITEROLES

Choux pastry, Madagascan vanilla ice cream, chocolate sauce

TARTE TATIN

Caramelised apple tart & cream or ice-cream

2 SCOOPS OF ICE CREAM

Choose from: Vanilla, Chocolate, Salted Caramel, Mint Choc Chip

À LA CARTE

MARINATED MIXED OLIVES

£3

GARLIC BREAD

£3

ENTRÉES STARTERS

SOUPE À L'OIGNON

£7.5

Classic French onion soup with white wine, beefstock, herbs, croutons & comté

FOIE GRAS

£9.9

Duck liver paté, apple & raisin chutney, brioche

COQUILLES ST-JACQUES POÊLÉES

£10.9

Pan seared king scallops, cauliflower purée, crispy bacon

ESCARGOTS À L'ALSACIENNE (portions of 6 or 12)

£8.9
£14.5

Snails, parsley, lemon zest & garlic butter

CUISSES DE GRENOUILLES

£9.9

Traditional frog's legs cooked in garlic & herb butter

CAMEMBERT AU FOUR (v)

£8

Baked Camembert, rosemary, garlic & prunes, baguette

CHAMPIGNONS DE PARIS FARCIS (v)

£7

Mushrooms filled with garlic butter, cheddar & parsley

SALADE DE CHÈVRE CHAUD (v)

£8

Grilled goat cheese, salad leaves, onions peppers & walnuts olive oil and balsamic

CALAMARS À LA ROMAINE

£8/£13.5

Squid rings, tartare sauce, mixed leaves

SAUMON GRAVLAX

£8

Cured salmon, pickled beetroots, dill & sour cream, sourdough

AVOCAT FARCIE AU CRABE ET NEIGES

£9.9

Snow crab & crayfish stuffed avocado, cucumber, mayo, spring onion

MOULES MAISON MUSSELS

£9 as a starter

£19.9 as a main course
served with French fries

MOULES MARINIÈRE À LA CRÈME

Mussels cooked with white wine & cream

MOULES À L'AIL

Mussels cooked with white wine & garlic cream

MOULES A LA PROVENCALE

Mussels cooked with tomato, garlic, onions & Provencale herbs



BRASSERIE & CAFÉ

LA PETITE AUBERGE

COCKFOSTERS

À LA CARTE

PLATS MAINS

BOEUF BOURGUIGNON

Slow-cooked beef casserole, red wine, pearl onions, carrots, mushrooms, mash

£22

LAPIN À LA MOUTARDE

Rabbit casserole with tarragon, carrots, shallots, mushrooms, juniper berries, Dijon & wholegrain mustard sauce & mash

£21.5

CONFIT DE CANARD

Confit duck leg, game jus with port & blackcurrant, sautéed potatoes, caraway seeded cabbage

£21

FILET DE POULET FARCI

Chicken breast stuffed with spinach & Boursin cheese creamy mushroom sauce, mash

£22

JARRET D'AGNEAU RÔTI

Slow cooked lamb shank with honey, red wine and rosemary jus, mash

£22.5

FOIE DE VEAU

Pan seared calves liver, onion, bacon, gravy & mash

£22

SAUCISSE DE TOULOUSE

Grilled Toulouse sausages, mustard sauce, mash

£16.50

SUR LE GRILL ON THE GRILL

Peppercorn sauce | Bearnaise sauce | Garlic butter
Diane sauce (Cognac, shallots & mushrooms)

FILET DE BOEUF 8oz

Fillet steak, grilled tomato, French beans & potato dauphinoise

£30

ENTRECÔTE 8oz

Rib-eye steak, grilled tomato, French beans & pommes frites

£28

BEEF BURGER 8oz

Tomato, gherkin, lettuce, red onion, monterey jack cheese, burger sauce, French fries & green salad

£17

COTE DE BOEUF (35oz) (for 2 people)

Grilled Ribeye on the bone, sauce bearnaise, French fries and green salad

£56

SÉLECTION DE LA MER SEA SELECTION

BOUILLABAISSE

Provençal fish stew (Red mullet, calamari, scallops, mussels, prawns) pearl onion, garlic bread

£22

FILET DE BAR

Pan-seared sea bass, potato & spring onion cake, herb butter

£22

PAVÉ DE SAUMON

Baked salmon fillet, grilled broccoli & ratatouille

£21.5

FILET DE SOLE

Lemon sole fillet rolled with asparagus, samphire & white wine, cream sauce, new potatoes

£24

PAELLA DE GAMBAS

King prawns, calamari, mussels, garlic, pepper, onions, Bomba rice & saffron

£22

PLATS VÉGÉTARIENS VEGETARIAN DISHES

AUBERGINE FARCIE (v)

Stuffed aubergine, mushroom, spinach, tomato, peppers, onions, goat's cheese, basmati rice

£16

SALADE DE LÉGUMES (v)

Aubergine, courgette, roasted onions, peppers, asparagus, mixed leaves & grilled halloumi

£14

GALETTE VEGGIE GOURMET (v)

Goat cheese, avocado, cherry tomatoes, spinach, walnuts, pistou

£14

RISOTTO AUX ASPERGES (v)

Creamy asparagus risotto with parmesan cheese

£14.5

ACCOMPAGNEMENTS SIDES

FRENCH BEANS with blanched almonds

£4

GRILLED BROCCOLI

£4

SALADE VERTE VINAIGRETTE

£4

CREAMED SPINACH

£4.5

RED ONION & TOMATO SALAD

£4

FRENCH FRIES, NEW POTATOES, MASH

£4.5

POTATO DAUPHINOISE

£5



All our chickens & meat are free-range. (v): Vegetarian

All prices include VAT. An optional 12.5% service charge will be added. Please ask your waiter for assistance with information on allergens or any other dietary requirements.