



Starters

(All served with Crusty Bread)

Soup of the Day £5

French Onion Soup, Gruyère Crouton £6

Cheesy Margherita Pizza Hummus, Pesto Pizza Bread Soldiers (v) £6

**Tofu 'Scrambled Egg' Himalayan Black Salt,
Sweet Peppers, Spring Onions, Sourdough Toast (vegan) £9**

Smoked Mackerel Scotch Egg, Squid Ink Flat Bread, Salad £7

Beech Wood Smoked Gold Plated Tuna Steak, Green Goddess Mayonnaise £10

Confit Duck, Walnut and Roasted Wild Mushroom Terrine, Tomato Olive Chutney £7

Thai Spiced Prawn & Sweet Potato Cakes, Kimchi Aioli £8

Twice Baked Reblochon & Chive Soufflé, Sweet Chilli Sauce (v) £8

Billionaires Mini Hot Dog, Summer Truffle Mayo, Shallot Relish, Chorizo Dust £6

Tuscan Fresh Artichoke & Goats Cheese Salad (v) £6

Main Courses

Sautéed Chicken with choice of Flavours £13

Provençal - Tomato, Fresh Herbs, White Wine

Farnèse - Hazelnut, Garlic, Herbs

Breton – Carrots, Leeks, Cidre, Dijon Mustard, Crème Fraiche

Fricassée - Mushroom, Herbs, Garlic, Cognac, Cream

Served with Basmati Rice, Triple Cooked Chips or Creamy Mash Potatoes

(v) With Quorn instead of Chicken £14

Toulouse Sausages, Creamy Mashed Potatoes, Onion Gravy & Vegetables £14

Boeuf Bourguignon - Beef Brisket in Red Wine,

Mushrooms, Smoked Bacon & Shallots, Creamy Mashed Potatoes & Vegetables £16

Jackfruit Cashew Balls, Roasted Courgette, Alfredo Sauce with Vegan Parmesan,

Rosemary Salted Pomme Noisettes (vegan) £14

Baked Salmon, Liquorice, Black Garlic & Macadamia Crust,

Tomatillo Radish Salsa, New Potatoes £15

Pork Belly, Chorizo Cassoulet Roulade, Apple Chips, Purple Potato Mash, Asparagus £17

Fresh Crab Thermidor, Samphire & Pink Grapefruit Salad, Triple Cooked Chips £19

Noisette of Lamb, Fennel & Caper Stir Fry,

Dauphinoise Potatoes, Spice of Angel Crumbs £22

Guinea Fowl Supreme, Watercress Gruyere Stuffing,

Roasted Pepper, Tarragon Rosti £17

Medallions Of Beef Fillet, Twice Baked Mini Loaded Jacket Potatoes,

Wild Garlic, Mushroom & Armagnac Purée £23

Buckwheat Galette Pancake, Chips & Salad served with a choice of Fillings

Ham & Cheese £11

Provençal Artichoke & Goats Cheese (v) £14

Sea Food £13

Mushroom & Bacon £11

Chilli Con Carne served with Basmati Rice, Sour Cream and Cheese £11

Croque Monsieur

Ham & Cheese Baked Sandwich with Triple Cooked Chips & Dressed Salad £10

Homemade Chicken Goujons served with Triple Cooked Chips & Salad £12

Baguettes served with Triple Cooked Chips & Dressed Salad

Steak & Onion £11

Pesto, Goats Cheese & Tomato (v) £9

Cajun Chicken £9

Smoked Salmon & Cream Cheese £10

Club £10

Tuna Mayonnaise £8

Homemade Beef Burgers with Triple Cooked Chips & Salad

Beef Burger £10

Cheese Burger £11

Beef, Bacon Mac & Cheese £12

Beef, Chorizo & Cheese £12

Homemade Chicken Burger served with Triple Cooked Chips & Salad £12

Children's Meal £7

Mac & Cheese with Hot Dog

Burger & Chips

Homemade Chicken Nuggets & Chips

Croque Monsieur & Chips

Side Orders

Triple Cooked Chips £3.50

Dauphinoise Potatoes £3.50

Creamy Mashed Potatoes £3

New Potatoes £3

Seasonal Vegetables £3

Side Salad £3

Olives Boscaiola £3.50

Crusty Bread £2

Desserts £7

Toffee Mango Cheesecake Scotch Egg

Selection of Seasonal Meringue Sliders, Chantilly Cream

Coconut Panna Cotta, Passion Fruit Jam, Coconut Biscuit

Hot Cross Bun, Orange & Grand Marnier Trifle

Chocolate Amaretto Mousse Cake

Key Lime & Yuzu Pie

Black Forest Crème Brulée, Dark Chocolate & Kirsch Brownie

French Vanilla & White Chocolate Torte,

Freeze dried Strawberries, Strawberry Brandy Syrup

Bon Appetit

(v) Suitable for vegetarian

FOOD ALLERGY & INTOLERANCE SUCH AS GLUTEN FREE

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

The kitchen processes allergenic ingredients and does not have a specific allergen free zone

or separate dedicated fryers, therefore there is always a risk of cross contamination.

Ingredients can occasionally be substituted or changed so please review the information before each visit.