

SMALL PLATES

Each dish is served as and when ready

Niçoise Olive Mixte 3.00

Mixed Olive Niçoise

Betteraves Marineés 4.50

Marinated Beetroots

Salade de Lentilles Vertes et Pommes 5.00

Green Lentil & Apple Salad

Carpaccio de Thon à Nageoires Jaunes 8.00

Carpaccio of Yellowfin Tuna

Crevettes Tièdes à l'Huile d'Olive 8.00

Warm Prawns with Olive Oil

Salad Niçoise 6.00

Nicoise Salad

Brillat-Savarin au Pesto, Marmelade d'Oignon et Brioche 6.00

Brillat-Savarin with Pesto, Onion Marmalade & Brioche

Salade de Courgettes 4.50

Courgette Salad

Poulpe Finement Tranché à l'Huile de Citron 7.00

Thinly Sliced Octopus in Lemon Oil

Salade Caesar 6.00

Caesar Salad

Salade de Crabe et Avocat 8.00

Crab & Avocado Salad

Carpaccio de Venison 7.00

Venison Carpaccio

Caprese Salad 4.50

Tomato, Mozzarella and Basil Salad

Jambon de Pata Negra 13.00

Pata Negra Ham

Jambon de Serrano 7.00

Serrano Ham

Courge Rôtie 4.50

Roasted Squash

Piovrans Marinés 4.50

Marinated Small Peppers

All allergen information available upon request

LARGE PLATES

Each dish is served as and when ready

Pasta 12.00

Lemon, Black Pepper and Parmesan Linguini

Tuna Putinesca Pasta 12.00

Tuna, Tomato, Olive, Chili Pasta

Risotto et Rapée de Truffe 12.00

Truffle Risotto

Loup de Mer 18.00

Fillets of Sea Bass

Daurade au Citron 18.00

Whole Sea Bream (serves 2)

Confit de Canard 16.00

Orange Glazed Goosnargh Duck Legs

Blanc de Poulet 14.00

Breast of Goosnargh Chicken

Coffin de Porc ventre avec Choucroute 14.00

Confit Pork Belly

Côtelettes d'Agneau 20.00

Pan Roasted Rack of Lamb

Entrecôte Grillée 18.00

Grilled Rib of Beef

Chateaubriand 48.00

Chateaubriand (Serves 2)

Poulet au Citron Confit 44.00

Whole Goosnargh Chicken (serves 4, 24hr pre order)

Gigot d'Agneau 70.00

Leg of Lamb with Spiced Couscous (serves 6, 24hr pre order)

Filet de Boeuf en Croûte 160.00

Beef Wellington (serves 8, 24hr pre order)

Cochon de Lait 200.00

Suckling Pig (serves 15, 24hr pre order)

SIDES

Pommes de Terre Lyonnaise 4.00

Lyonnaise Potatoes

Frites 4.00

French Fried Potatoes

Salade Verte 3.00

Mixed Leaf Salad

Brocolis 4.00

Steamed Broccoli

Épinard 3.00

Wilted Spinach

Carottes Rôties 4.00

Glazed Roasted Carrots

Pommes de terre Dauphinoise 4.00

Dauphinoise Potatoes

DESSERTS

Pain Perdu avec Glacée à la cannelle et des épices 7.00

Fried Brioche with Cinnamon and Spiced Ice Cream

Profiteroles 6.00

Profiteroles

Crème Brulée à la Vanille 7.00

Vanilla Creme Brûlée

Mousse au Chocolat 8.00

Chocolate Mousse

Posset Fruit de la Passion aux Fruits Tropicaux 6.00

Passion Fruit Posset with Tropical Fruit

Risotto, Chocolat Blanc et la Vanille 8.00

Vanilla and White Chocolate Risotto

Sorbet de Citron avec Vodka Glacée 6.00

Lemon Sorbet with Iced Vodka

Glacées et Sorbets 4.50

Ice Creams and Sorbets

Fromage 8.00

Cheese