

- FRUITS DE MER -

SHELLFISH PLATEAU

PETIT £31.00 | GRAND £59.00 | ROYAL £92.00

OYSTERS

MARKET SELECTION OF BRITISH AND FRENCH
£ MARKET PRICE

AÏOLI

CHILLED SELECTION OF POACHED COD, SHRIMP,
MUSSELS, BABY VEGETABLES, QUAIL EGGS, SWEET GARLIC DIP
PETIT £9.50 | GRAND £18.00

CAVIAR

BUCKWHEAT BLINIS, HARD BOILED EGG, CHIVES
RED ONION, CREME FRAICHE

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| SPANISH COLD RIVER CAVIAR | 30G/£88 |
| FRENCH STURIA CAVIAR | 30G/£104 |
| BELUGA CAVIAR | 30G/£299 |

SOUPES

SOUPE DE POTIRON £7.00

SQUASH SOUP WITH TOASTED PUMPKIN SEEDS
CARAWAY MARSHMALLOW, SPICED CROÛTONS

SOUPE DE POISSON AU SAFRAN £8.00

SAFFRON, RED MULLET, SHELLFISH
ROUILLE CROÛTON

ENTRÉES

SALADE DE ROQUETTE £8.00

ROCKET SALAD WITH GARLIC CONFIT, STEWED TOMATO
AND TAPENADE TOASTS, BUFFALO MOZZARELLA

SALADE D'AUTOMNE £6.50

SEASONAL MIXED GREENS AND VEGETABLES
POMEGRANATE, HONEY-WALNUT DRESSING

FRISÉE LYONNAISE £8.00

CHICORY, CRISPY POACHED EGG
CHICKEN LIVER, DUCK CONFIT, LARDONS

SALADE DE CRABE £11.75

DORSET CRAB SALAD, APPLE GELÉE
CELERIAC REMOULADE, HERB SALAD, CORIANDER TUILE

SALADE DE BETTERAVE £7.50

BEETROOT SALAD, ESCAROLE LETTUCE, HAZELNUTS
CAPRINO SARDO GOAT CHEESE, BOSCH PEAR

POULPE GRILLÉ £9.75

GRILLED OCTOPUS AND PRESSED TERRINE
BABAGHANOUSH, CHICKPEA PANISSE, SAUCE VIÈRGE

ESCARGOTS DE BOURGOGNE £10.50

WILD BURGUNDY SNAILS EN CROÛTE
GARLIC AND PARSLEY BUTTER

SAUSAGES

TUNISIENNE £9.00 / £16.00

SPICY LAMB MERGUEZ
MINT TABOULEH, CHICKPEA-PEPPER STEW

BEAUJOLAISE £8.50 / £15.00

PORK, MUSHROOM, ONION, BACON AND RED WINE
WITH POMMES LYONNAISE

BOUDIN BLANC £11.00 / £20.00

TRUFFLED WHITE SAUSAGE AND MASHED POTATO

BOUDIN BASQUE £9.00 / £16.00

BASQUE COUNTRY BLOOD SAUSAGE
SCALLION POTATO, PIMENT D'ESPELETTE

SAUCISSE FUMÉE FAÇON "MORTEAU" £8.50 / £15.00

SMOKED CUMIN-SPICED SAUSAGE
LENTIL STEW, PORK JUS

PLATS DE RESISTANCE

-POISSONS-

MOULES À LA BASQUAISE £13.75

MUSSELS STEAMED IN WHITE WINE, CHORIZO
ROASTED PEPPERS, WHITE BEANS, GRILLED CIABATTA

SAINT-JACQUES FORESTIÈRE £23.00

SAUTÉED SEA SCALLOPS AND MOUSSELINE, LEEKS
FRICASSEE OF MUSHROOMS, SHERRY JUS, CRISPY PANCETTA

SOLE LIMANDE AUX AMANDES £18.75

ALMOND CRUSTED LEMON SOLE, ROASTED CAULIFLOWER
BROWN BUTTER SAUCE WITH CAPERS, GRAPES, AND VERJUS

LOUP DE MER AUX FIGUES ET FENOUIL £19.75

SEA BASS COOKED À LA PLANCHA
ROASTED FIGS AND FENNEL, BORDELAISE SAUCE

-VIANDES-

VOLAILLE À LA PAYSANNE £17.50

ROASTED CHICKEN BREAST, BRAISED SWISS CHARD
PINE NUTS, CRANBERRY, ROASTED VEGETABLES, POTATO PUREE

AGNEAU A LA PROVENÇALE £19.50

LAMB SADDLE AND BRAISED LEG
RAGOUT OF PROVENÇAL VEGETABLES

COQ AU VIN £17.50

RED WINE BRAISED CHICKEN LEGS, LARDONS
MUSHROOMS, ONIONS AND SPÄTZLE

PALERON CARBONNADE £18.50

BEER BRAISED FEATHER BLADE, CARROT PUREE
ROOT VEGETABLES, CONFIT SHALLOT AND CRISPY PRETZEL

STEAK FRITES

SIRLOIN STEAK £21.50 | RIB EYE STEAK £23.00

BÉARNAISE OR BORDELAISE
SERVED WITH POMMES FRITES

GAME DU JOUR

SEASONAL GAME SERVED FULLY GARNISHED
£ MARKET PRICE

SIDE DISHES

£3.75 EACH

POMMES FRITES
POMMES LYONNAISE
VEGETABLES JARDINIÈRE
SPÄTZLE

£4.50 EACH

SUPER GREEN SPINACH
MUSHROOM FRICASSEE
MESCLUN SALAD
TRUFFLED MASHED POTATO

NY BURGERS

YANKEE BURGER £12.50

GRILLED BEEF PATTY WITH ICEBERG LETTUCE, TOMATO
SWEET ONION, SESAME BUN, PICKLE AND POMMES FRITES
ADD CHEDDAR CHEESE SUPP + £0.75

FRENCHIE BURGER £13.75

GRILLED BEEF PATTY WITH CONFIT PORK BELLY, ROCKET
TOMATO-ONION COMPOTE, MORBIER CHEESE
PEPPERED BRIOCHE BUN AND POMMES FRITES

PIGGIE BURGER £13.75

GRILLED BEEF PATTY WITH BBQ PULLED PORK
BIBB LETTUCE, GREEN CHILI MAYONNAISE
CHEDDAR BUN, RED CABBAGE SLAW AND POMMES FRITES

EXECUTIVE CHEF ~ DEAN YASHARIAN

FROMAGES

3 PIECES £7.50 | 5 PIECES £10.00 | 7 PIECES £12.00

BLOOMY
TUNWORTH
HERRIARD VILLAGE

SHEEP *
BERKSWELL
WEST MIDLANDS

EARTHY
LOU BREN
AVEYRON

CHÈVRE
BOSWORTH ASH
STAFFORDSHIRE

OLD AND HARD
MIMOLETTE VIEILLE
FLANDRES

STINKY
LE PETIT CREUX
BURGUNDY

BLUE *
COLSTON BASSETT STILTON
NOTTINGHAMSHIRE

* PASTEURISED CHEESE

DESSERTS

GÂTEAU BASQUE £6.00
CLASSIC FRENCH CAKE, BRANDIED CHERRIES
VANILLA ANGLAISE

CHOUX PRALINÉ £7.00
CHOCOLATE CHOUX FILLED WITH PRALINE
GIANDUJA MILK CHOCOLATE, VANILLA ICE CREAM

ÎLE EXOTIQUE £8.00
LIME FLOATING ISLAND, MANGO CRÉMEUX
SPICED PINEAPPLE, COCONUT ANGLAISE

GÂTEAU CHOCOLAT-PASSION £7.50
JIVARA MILK CHOCOLATE MOUSSE
CARAMELIZED RICE-POP, PASSION FRUIT SORBET

SOUFFLÉ AU CITRON £9.00
LEMON SOUFFLÉ, SPICED SUGAR
POIRE WILLIAM AND VANILLA COULIS

COUPE MONT BLANC £8.00
PINK LADY APPLE-TONKA COMPOTE
CHESTNUT ICE CREAM AND CHANTILLY
MUSCOVADO SUGAR CRISP

COUPE PEPPERMINT £8.50
FLOURLESS SPONGE, HOT CHOCOLATE SAUCE
MINT AND CHOCOLATE ICE CREAM

GLACES ET SORBETS

£2.50 PER SCOOP

VANILLA ICE CREAM • CHESTNUT ICE CREAM
MINT ICE CREAM

CHOCOLATE SORBET • RASPBERRY SORBET
COCONUT-PASSION FRUIT SORBET

FRIANDISES

£5.00 EACH

FRESHLY BAKED MADELEINES
ASSORTMENT OF MACARONS

PASTRY CHEF ~ RODOLPH TRONC

CHARCUTERIE DE GILLES VEROT

PÂTÉ GRAND-MÈRE £6.50
FINE COUNTRY PÂTÉ
CHICKEN LIVER, PORK AND COGNAC

PÂTÉ GRAND-PÈRE £8.50
COARSE COUNTRY PÂTÉ
FOIE GRAS, TRUFFLE JUICE AND PORT

TOURTE DE CANARD £11.50
DUCK, FOIE GRAS, FIGS, PASTRY CRUST

FROMAGE DE TÊTE "GILLES VEROT" £9.00
HEAD CHEESE TERRINE
GILLES VEROT'S AWARD WINNING SPECIALTY

LAPIN DE GARRIGUE £8.50
PROVENÇAL PULLED RABBIT
CARROT, COURGETTE AND HERBS

COMPOTE DE JOUE DE BOEUF £8.00
SHREDDED SLOW-BRAISED BEEF CHEEK
ONION CONFIT AND PISTACHIO

TAGINE D'AGNEAU £7.50
TERRINE OF SLOW COOKED SPICED LEG OF LAMB
AUBERGINE AND SWEET POTATO

DÉGUSTATION DE CHARCUTERIE

TO SHARE
TODAY'S CHARCUTERIE TASTING OF COLD SPECIALTIES
HORS D'OEUVRES, PICKLES AND MUSTARDS

SMALL BOARD £14.00 | LARGE BOARD £28

- SAUCISSON ET JAMBON -

ROSETTE DE LYON
DRY CURED
FRENCH SAUSAGE
£8.00

JAMBON DE BAYONNE
BASQUAISE STYLE HAM
£8.00

JAMBON DE PARIS
HOUSEMADE
COOKED HAM
£7.50

LOMO IBÉRICO
IBÉRICO CURED PORK LOIN
£10.00

- HORS D'OEUVRE -

SEASONED VEGETABLES TO COMPLIMENT CHARCUTERIE £3.00 EACH

CARROTS WITH CORIANDER

CELERY-APPLE REMOULADE

BEETROOT WITH HORSERADISH
AND HAZELNUT

MUSHROOMS À LA GRECQUE

- WARM SPECIALTIES -

RILLONS CROUSTILLANTS AU POIVRE £8.00
CRISPY AND TENDER PORK BELLY
CRACKED PEPPER

CERVELAS LYONNAIS EN BRIOCHE £9.00
LYON SPECIALTY SAUSAGE
PISTACHIO AND BLACK TRUFFLE IN BRIOCHE

CHARCUTIER ~ NICOLAS MARRAGOU

ALL PRICES INCLUDE VAT AND ARE SUBJECT TO A
DISCRETIONARY SERVICE CHARGE OF 12.5%