

ATLANTIC

ENTREES

- LE POTAGE** du jour (V) 5
Soup of the day, French bread
- LA SOUPE** a l'Oignon 8
French onion soup, Gruyère crouton
- NOS CHARCUTERIES** L'assiette de jambon 11
Ardennes pâté, Vendée ham, saucisson sec, "Rosette de Lyon", Corsican coppa, cornichons, red onion marmalade, toasted pain de campagne
- LES MOULES** Mouclade 8
Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, garlic bread
- LES CREVETTES** sur glace pilée 9
5 large tail-on prawns, lemon, Noilly Prat & dill aioli, served on ice
- LES HUITRES** avec mignonette 8/14
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice
- LES ESCARGOTS** de Bourgogne 8
Half dozen snails "Burgundy style", garlic, parsley, almond butter, white wine, pain de campagne
- LES NOIX** de Saint Jacques 11
Seared Scottish king scallops, black pudding, Bramley apple purée, maple-balsamic reduction
- LE PATE** d'Ardennes 8
Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de campagne
- LA SALADE** estivale composée (V) 8
Heirloom tomatoes, buffalo mozzarella, red onion, fresh basil, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil & lemon
- LES GAMBAS** flambées 9
King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil
- L'ARTICHAUT** grillé (V) 6
Half chargrilled globe artichoke, Pommery mustard dressing
- LE MELON** Charentais (V) 7
Fragrant Charentais melon, summer berry compote, pomegranate sorbet, vanilla syrup

ROTISSERIE

LA SPÉCIALITÉ DE LA MAISON

Our specially prepared chickens are marinated in lemon, honey, paprika & thyme. Cooked on a Churasco charcoal fired rotisserie for that extra special flavour

Served with your choice of sauce, smoked hickory, jus de rôti, Béarnaise

LE DEMI POULET

Half lemon, honey, paprika & thyme marinated chicken, roasted on the spit 11

LE POULET ENTIER

Whole lemon, honey, paprika & thyme marinated chicken, roasted on the spit 22

POISSONS

- LA BOUILLABAISSE** de poisson 20
Classic fish & shellfish stew, tomato, aniseed liqueur, fennel & saffron broth, samphire, potato dumplings, garlic bread, Noilly Prat & dill aioli
- LA LIMANDE SOLE** entière 23
Whole baked lemon sole, brown butter, baby capers, French fries
- LES MOULES** Mouclade 16
Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, French fries
- LE LOUP** de Mer 17
Pan-fried fillets of sea bass wrapped in sage & cured ham, rich tomato, sweet mixed pepper, smoked pancetta & potato dumpling fricassée, purple tender stem broccoli, sauce vierge
- LA NICOISE** traditionnelle 17
Seared tuna steak, fresh ripened tomatoes, French beans, sweet peppers, soft boiled egg, marinated olives, Dijon mustard vinaigrette, new potatoes, with or without silver anchovies

VEGETARIEN

- LES GNOCCHIS** aux champignons (V) 14
Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad.
- LA SALADE** estivale composée (V) 14
Heirloom tomatoes, red onion, fresh basil, buffalo mozzarella, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil, lemon
- L'ORGE PERLE** printanier (V) 14
Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks
- LA TARTIFLETTE** au Reblochon* 15
Layered Reblochon de Haute-Savoie cheese, Ratte potatoes, garlic, sautéed onions, crème fraîche, golden baked

VIANDES

- LE BOEUF** Bourguignon 18
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms, creamy mash
- LE MAGRET** de Canard 19
Barbary duck breast, Lyonnaise potatoes, spinach, Griottines cherry sauce, orange gremolata
- LA POITRINE** de Porc 17
Smoked honey glazed pork belly, chorizo, raisin & herb stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy
- LE CARRE** D'Agneau 24
Rack of Scottish lamb, brioche-herb crust, Dauphinoise potatoes, grilled Mediterranean vegetables à la Provençale, rosemary jus

LE GRILL

All dishes served with garlic field mushroom, roasted cherry-vine tomatoes, French fries

LE FAUX filet 26

250g Prime Scottish Sirloin

LE FILET de Boeuf 30

230g Prime Scottish Fillet

LA COTE de Boeuf 60

675g Prime Scottish Ribeye on the bone, served between 2 persons with your choice of sauce

STEAK SAUCES

Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise, smoked hickory 2.0

ADD A TOPPING

Pan-fried gambas, chilli oil 6.5

Pan-fried king scallops, lemon butter 9.5

PLATS LATÉRAUX

- Great for sharing, choose any 3 sides for £9 to accompany your meal
- MARINATED FRENCH OLIVES 3.5
- BASKET OF FRENCH BREAD 3.5
- FRENCH FRIES 3.5
- POTATOES ROASTED IN GOOSE FAT 4
- NEW POTATOES IN PARSLEY & GARLIC BUTTER 3.5
- CREAMY MASHED POTATO 3.5
- BUTTERED BABY SPINACH 3.5
- HONEY ROASTED VEGETABLES 3.5
- BABY ROCKET SALAD, FENNEL & RED ONION SALAD 4
- HARICOTS VERTS 3.5
French green beans with shallots
- CASSOULET 4
Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole with herb brioche crust

MENU DU JOUR

£15.95

AVAILABLE MONDAY TO FRIDAY

Midday to 6pm

LIVE JAZZ AT THE WEEKEND

MUSIC FROM 2PM TO 5PM

Set menu available