

À LA CARTE



Les Entrées

SOUPE DU JOUR V
A large bowl of homemade soup served with warm French bread.

£7.95

SOUPE À L'OIGNON
Classic French onion soup, made with beef stock and finished with cheese croutons.

£8.95

CREVETTES À L'AIL ET AU PIMENT
Tiger prawns cooked with garlic, chilli and tomato, served with French bread.

£9.95

DEMI DOUZAIN D'ESCARGOTS
Six snails cooked with garlic and parsley butter, served in their shells with French bread.

£9.95

MOULES MARINIÈRES À LA CRÈME
Mussels cooked in a white wine, garlic cream and herb sauce, served with French bread.

£9.95

SAINT-JACQUES POÊLÉES
Pan fried scallops served on a leek purée topped with lardons of bacon.

£12.95



CAMEMBERT AU FOUR
Whole baked Camembert with thyme, butter and white wine with baked French bread.

£9.95

£10.95

ASSIETTE DE CHARCUTERIE
A selection of cured meats, pâté with cheese, chutney, olives and crusty bread.

£9.95

£11.95

PÂTÉ DE FOIES DE VOLAILLE
Chicken liver pâté, served with French bread and a tasty onion marmalade.

£12.95

£7.95

Les Plats Additionnels £ 4.75

FRENCH FRIES
HERB MASH
DAUPHINOISE POTATOES
BUTTERED NEW POTATOES

GREEN BEANS
RATATOUILLE
BRAISED RED CABBAGE
SAUTÉED MUSHROOMS

MIXED SALAD
TOMATO & SHALLOT SALAD
SEASONAL GREENS

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to a member of the waiting staff about your requirements

À LA CARTE



Les Plats Principaux

MOULES MARINIÈRES À LA CRÈME
Mussels cooked in a white wine, garlic cream and herb sauce, served with fries.

£19.95

MAGRET DE CANARD
Pan fried duck breast with dauphinoise potatoes, sticky red cabbage and a black cherry sauce.

£25.95

LOTTE FARCIE
Monkfish tail stuffed with sun blushed tomatoes, wrapped in parma ham and served on buttered new potatoes with broccoli and a leek and white bean sauce

£25.95

FILET DE BOEUF
8oz pan fried fillet of beef, cooked to your liking served with French fries and your choice of either: Diane / Green peppercorn / Bacon & blue cheese sauce.

£36.95

STEAK FRITES
16Oz Himalayan salt aged rib eye on the bone, served with French fries and your choice of sauce. (Recommendation cooked medium).

£34.95

JARRET D'AGNEAU
Slow cooked lamb shank served on herb mashed potato, with a tomato and mint sauce.

£25.95

POITRINE DE PORC
Slow cooked pork belly, garlic fondant potato, bacon, buttered savoy cabbage and calvados apple puree.

£23.95

Les Desserts

CRÈME BRÛLÉE
A traditional caramelised Crème Brûlée.

£7.95

TARTE AU CITRON
A zesty glazed lemon tart served with creme fraiche.

£7.95

TARTE TATIN
A classic apple tart served with vanilla ice cream.

£8.95

LE STICKY TOFFEE PUDDING
A classical sticky toffee pudding served with caramel sauce and vanilla ice cream.

£7.95

SAUMON PROVENÇALE
Pan fried salmon steak on roasted Mediterranean vegetables and cherry tomatoes with a tomato and basil sauce, served with garlic roasted new potatoes.

£23.95

PAUPIETTE DE POULET
Chicken breast stuffed with brie and sun blushed tomato, wrapped in air dried ham, served on new potatoes, and green beans with a smoked cheese sauce.

£19.95

STEAK DE CHEVREUIL POÊLÉ
Pan fried venison steak served on roast garlic mashed potato, slow braised red cabbage, with a red wine and balsamic sauce.

£25.95

TARTE AUX CHAMPIGNONS ET PONT L'ÉVÊQUE V
Leek, mushrooms and Pont l'Évêque tart, served with salad and fries.

£18.95

TAGINE MAROCAIN DE LÉGUMES V
Moroccan spiced vegetables tagine with mixed vegetables and pulses, cooked with tomatoes and ras el hanout spices. Served with apricot bulgar and minted raita (also available with lamb kofta for £20.95)

£18.95

BOEUF BOURGUIGNON
Tender chunks of beef slowly braised in red wine and beef stock with onions, mushrooms and bacon served with mashed potato.

£24.95

RISOTTO AUX CHAMPIGNONS VÉGAN Vg
Wild mushrooms cooked with shallots and leeks in a creamy risotto.

£15.95

POT AU CHOCOLAT
An old Rustique classic chocolate pot served with shortbread and crème fraiche.

£6.95

CRÊPE À LA BANANE ET SAUCE CAMEL
French crêpe filled with banana, smothered in caramel sauce and served with vanilla ice cream.

£7.95

SÉLECTION DE FROMAGES FRANÇAIS
A selection of fine French cheeses with apples, grapes and mixed leaves, served with French bread.

£11.95