

À LA CARTE



Les Entrées

SOUPE DU JOUR V £ 8.50
A large bowl of homemade soup served with warm French bread.

SOUPE À L'OIGNON £10.00
Classic French onion soup, made with beef stock and finished with cheese croutons.

CREVETTES À L'AIL ET AU PIMENT £12.00
Tiger prawns cooked with garlic, chilli and tomato, served with French bread.

DEMI DOUZAIN D'ESCARGOTS £11.00
Six snails cooked with garlic and parsley butter, served in their shells with French bread.

MOULES MARINIÈRES À LA CRÈME £11.00
Mussels cooked in a white wine, garlic cream and herb sauce, served with French bread.

SAINT-JACQUES POÊLÉES £15.00
Pan fried scallops served on a leek purée topped with lardons of bacon.

CHAMPIGNONS ET ÉPINARDS £11.00
Portabella mushroom and wilted leaf spinach topped with raclette cheese, finished under the grill.

£ 8.50

£10.00

£12.00

£11.00

£11.00

£15.00

£11.00



CAMEMBERT AU FOUR £13.00
Whole baked Camembert with thyme, butter and white wine with baked French bread.

ASSIETTE DE CHARCUTERIE £13.00
A selection of cured meats, pâté with cheese, chutney, olives and crusty bread.

PÂTÉ DE FOIES DE VOLAILLE £ 8.50
Chicken liver pâté, served with French bread and a tasty onion marmalade.

BOULETTES D'AGNEAU £11.00
Moroccan spiced lamb meatballs, cooked with peppers in a harissa spiced tomato sauce.

Les Plats Additionnels £ 5.00

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

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Les Plats Principaux

MOULES MARINIÈRES À LA CRÈME £20.00
Mussels cooked in a white wine, garlic cream and herb sauce, served with fries.

CASSOULET £28.00
A rich slow cooked casserole of haricot beans, belly pork, Toulouse sausage and duck confit.

LOTTE FARCIE £28.00
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

FILET DE BOEUF £39.00
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.

STEAK FRITES £37.00
16Oz Himalayan salt aged rib eye on the bone, served with French fries and your choice of sauce. (Recommendation cooked medium).

JARRET D'AGNEAU £28.00
Slow cooked lamb shank served on herb mashed potato, with a tomato and mint sauce.

POITRINE DE PORC £25.00
Slow cooked pork belly, garlic fondant potato, bacon, buttered savoy cabbage and calvados apple puree.

SAUMON PROVENÇALE £25.00
Pan fried salmon steak on roasted Mediterranean vegetables and cherry tomatoes with a tomato and basil sauce, served with garlic roasted new potatoes.

PAUPIETTE DE POULET £22.00
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.

STEAK DE CHEVREUIL POÊLÉ £30.00
Pan fried venison steak served on roast garlic mashed potato, slow braised red cabbage, with a red wine and balsamic sauce.

TARTE AUX CHAMPIGNONS ET PONT L'ÉVÊQUE V £19.00
Leek, mushrooms and Pont l'Évêque tart, served with salad and fries.

TAGINE MAROCAIN DE LÉGUMES V £19.00
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 £22.00)

BOEUF BOURGUIGNON £26.00
Tender chunks of beef slowly braised in red wine and beef stock with onions, mushrooms and bacon served with mashed potato.

BOURGUIGNON AUX CHAMPIGNONS Vg £22.00
Chestnut and forest mushrooms cooked with carrots, pearl onions and vegan bacon in a rich red wine sauce. Served with mashed potato.

Les Desserts

CRÈME BRÛLÉE £ 8.50
A traditional caramelised Crème Brûlée.

TARTE AU CITRON £ 8.50
A zesty glazed lemon tart served with creme fraiche.

TARTE TATIN £ 9.50
A classic apple tart served with vanilla ice cream.

LE STICKY TOFFEE PUDDING £ 8.50
A classical sticky toffee pudding served with caramel sauce and vanilla ice cream.

POT AU CHOCOLAT £ 8.00
An old Rustique classic chocolate pot served with shortbread and crème fraiche.

CRÊPE À LA BANANE ET SAUCE CARAMEL £ 8.50
French crêpe filled with banana, smothered in caramel sauce and served with vanilla ice cream.

SÉLECTION DE FROMAGES FRANÇAIS £ 13.00
A selection of fine French cheeses with apples, grapes and mixed leaves, served with French bread.