

OLIVES (VG) £4.25 | ALMONDS (VG) £4.25  
BASKET OF PARISIENNE BAGUETTE (VG) £4.95

## HORS D'ŒUVRES

ONION SOUP GRATINÉE (V)	£10.25
emmental cheese and croutons	
BUFFALO MOZZARELLA	£12.25
roasted butternut squash, toasted pine nut and chilli dressing	
HAND PICKED DORSET CRAB	£15.75
roasted tomato and basil sauce, herb crouton	
DUCK LIVER PARFAIT	£11.50
spiced pear chutney and toasted brioche	
SIX ROCK OYSTERS	£23.95
served with sauce mignonette and tomato horseradish	

## LES PLATS

PAN ROASTED CHICKEN SUPREME	£25.25
pomme puree, baby onions, lardons, mushrooms and tarragon jus	
STEAK FRITES 8oz/227g	£30.95
entrecôte, béarnaise sauce	
SEA BASS FILLET	£28.50
roasted pumpkin, tenderstem broccoli and black olive dressing	
CONFIT DUCK LEG 'CASSOULETTE'	£29.00
braised haricot beans, vegetables and toulouse sausage	
GRILLED MARINATED PORK CUTLET	£28.95
braised savoy cabbage, grain mustard sauce and crackling	
CHARGRILLED HALLOUMI (V)	£19.95
smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh	

## LES GARNITURES

POMMES FRITES	£5.95
POMME PURÉE	£5.95
HARICOT VERTS with shallots	£5.95
SALAD MESCLUN Champagne vinaigrette	£5.95
CREAMED SPINACH grated Parmesan	£6.50

## LES DESSERTS

RUM BABA	£10.25
armagnac prunes and crème anglaise	
PARIS BREST	£9.75
hazelnut praline and vanilla ice cream	
CRÈME BRÛLÉE	£10.50
caramelised sugar crust	
ICE CREAMS AND SORBETS	£8.95
choice of vanilla, chocolate, pistachio, strawberry, lemon and raspberry	
CHEESE PLATE	£13.95
Comte, Fourme d'Ambert, Saint Maure	
BALTHAZAR CHOCOLATE TRUFFLES	£5.25
coeur de ganache	

*Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide  
information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*