

PRIX FIXE

MONDAY - FRIDAY, 12PM - 7PM

APRICOT AND VANILLA SPRITZ

£9.50

*Lillet blanc, vanilla liqueur, Fever Tree white grape
and apricot soda & lemon*

PETITE CARAFE DE VIN DE TABLE (250ML)

white / red / rosé £10.00

2 COURSES £24.50

3 COURSES £27.50

ENTRÉES

ROASTED CAULIFLOWER AND THYME SOUP
blue cheese and cauliflower crumb

GRAVADLAX

house cured salmon, rye bread and lemon

BAYONNE HAM, CELERIAC REMOULARDE

Dijon mustard, pickled cucumber

STEAK TARTARE +£3.50 Supplement

beef striploin, quail egg yolk and toast

PLATS PRINCIPAUX

TOULOUSE SAUSAGE TAGLIATELLE
braised sausage and fennel, chilli, garlic, tomato, red wine and soft herbs

WILD MUSHROOM RISOTTO

goats cheese, tarragon and truffle oil

SEARED FILLET OF SEA BASS 'BARIGOULE'
artichokes, garlic, capers, vine tomatoes, olive oil and white wine

MOULES MARINIÈRE & FRITES +£6.00 Supplement

white wine, shallots, cream and parsley

STEAK FRITES +£8.50 Supplement

grilled onglet steak, frites and peppercorn sauce

LES DESSERTS

CREME BRÛLÉE

caramelised sugar crust

PARIS BREST

hazelnut praline, salted caramel ice cream

ICE CREAMS AND SORBETS

choice of vanilla, chocolate, salted caramel, strawberry, lemon and raspberry

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.