

This menu is available  
18:00 ~ 23:00 Monday ~ Saturday  
and 18:00 ~ 22:00 Sunday



We cook from fresh, not frozen, and so all dishes are subject to market availability.



# Dîner à la Carte



“ No service charge. All gratuities are shared among the staff”

“ please note that all orders should include a main course “

## Soupe du Jour £3.90

### Moules £5.90

fresh Cornish mussels *either* marinières à la crème *or* lightly curried with coriander & lime

### Chicken Liver Parfait £5.90

with garlic toast a caramelised red onion marmalade

### Escargot £5.90

six snails baked with a parsley, garlic and Pernod butter

### Mousse au Saumon £5.90

timbale of smoked salmon filled with a salmon mousse and served with a lemon & dill crème fraîche

### Roasted Pigeon Breast £5.90

on a sweet potato purée with a port sauce

## King Prawns £7.50

sautéed in garlic with chilli & cream

## Twice~Baked Goats Cheese Soufflé Y £5.90

with an apple sauté

### Calamari £5.90

deep-fried and served with a homemade caper sauce tartar

### Duck £5.90

filo parcel of shredded duck, julienned vegetables and ginger with a spiced plum sauce

## Chicory, Pear & Roquefort Salade Y £5.90

with toasted walnuts and a honey & mustard dressing

### Rillettes de Lapin £5.90

traditional coarse rabbit pâté with a beetroot compote

## Rib~Eye Steak~Frites £13.95

with *either* a sauce au poivre vert *or* a Béarnaise sauce *or* a red wine reduction

### Onget à l'Echalotes £13.50

traditional French-cut steak with sautéed shallots and pommes frites

### Filet de Bœuf £19.90

fillet steak served with gratin Dauphinois and a green bean & mushroom sauté and *either* a sauce au poivre vert *or* a Béarnaise sauce *or* a red wine reduction

our beef comes from Oxfordshire farms

### Saumon £11.90

organic Orkney salmon baked with a citrus crust served on crushed rosemary potatoes with a Chardonnay beurre blanc

### Poulet £11.90

breast of Worcestershire chicken baked with a Brie and Bramley apple farce and served on a gratin Dauphinois with a mustard cream

### Moules~Frites £11.50

fresh Cornish mussels, *either* marinières à la crème *or* lightly curried with coriander & lime

### Magret de Canard £12.90

breast of Gressingham duck sliced pink onto a potato & onion rosti with a mango & sweet chilli sauce

### Porc £11.90

pan-fried fillet of porc, served on potato & celeriac mash with a prune & Armagnac sauce

### Natural Smoked Haddock £11.90

served on garlic creamed spinach with a soft poached egg and a wholegrain mustard cream sauce

### Lamb Confit £12.90

served on crushed rosemary potatoes with a chorizo & tomato sauté

### Cassoulet £11.90

ham hock, garlic sausage and duck slow-roasted with bacon lardons and haricot blanc

### Bouillabaisse £12.50

saumon, cod, prawns, mussels & squid cooked in a rich fish broth with vegetables, potato tournée and rouille crouton

### Risotto Y £8.90

spiced butternut squash with toasted almonds

### Légumes Farçis Y £8.90

oven roasted courge stuffed with a flageolet, haricot and chick pea ragoût and glazed with Brie

### Tartiflette aux Champignons Y £8.90

traditional French dish of potato, mushroom and onion, baked with Reblochon cheese and served with a wild rocket salad

## Fondue Savoyarde

For Two To Share

£10.90 per person

Swiss cheese and Kirsch fondue served with bread, mushrooms, gherkins and { with or Y without } garlic sausage

## SIDE ORDERS

£2.50

Pommes Frites ~ Gratin Dauphinois ~ Crushed Rosemary Potatoes ~ Buttered Haricot Vert ~ Braised Savoy Cabbage  
Garlic Creamed Spinach ~ Mixed Leaf Salad ~ Tomato & Onion Salad ~ Basket of Bread for two £1.25