

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.

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



Prix Fixe Dîner



THREE COURSES

£19.90

Soupe du Jour

Moules

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

Chicken Liver Parfait

with garlic toast a caramelised red onion marmalade

Escargot

six snails baked with a parsley, garlic and Pernod butter

Mousse au Saumon

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

Twice-Baked Goats Cheese Soufflé Y

with an apple sauté

Calamari

deep-fried and served with a homemade caper sauce tartar

Duck

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

Chicory, Pear & Roquefort Salade Y

with toasted walnuts and a honey & mustard dressing

Rillettes de Lapin

traditional coarse rabbit pâté with a beetroot compote

Onglet à l'Echalotes

traditional French-cut steak with sautéed shallots and pommes frites

our beef comes from Oxfordshire farms

Saumon

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

Poulet

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

Moules~Frites

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

Magret de Canard

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

Porc

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

Natural Smoked Haddock

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

Cassoulet

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

Risotto Y

spiced butternut squash with toasted almonds

Légumes Farçis Y

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

Tartiflette aux Champignons Y

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

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

DESSERTS

Du Jour

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