

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

according to market availability

fresh Cornish mussels served *either*

marinières à la crème *or* with coconut, chilli & 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

Duck £5.90

peppered duck magret panfried with baby spinach & spring onion
and a mango & chilli vinaigrette

Crab Rillettes £5.90

white crabmeat with marjoram, lime & fresh chilli, bound with
mavonnaise and served with dilled toast

Fresh Asparagus V £5.90

served warm with a soft poached egg, Parmesan and
a wholegrain mustard cream

Twice~Baked Roquefort Soufflé V £5.90

with roasted pear & walnut

Boudin Noir £5.90

a French black pudding, bacon & apple sauté served in a radicchio cup

King Prawns £7.50

flambéed in whisky with garlic butter

Mozzarella V £5.90

buffalo mozzarella and basil~roasted tomato with lemon olive oil

Chicken Livers £5.90

flambéed in cognac with bacon lardons and mushrooms
and served with and toasted brioche and lamb leaves

Rib Eye Steak~Frites £14.95

with *either* a Roquefort & green pepper corn butter *or* a Béarnaise sauce *or* a red wine jus

Onglet à l'Echalotes £13.95

traditional French~cut steak with sautéed shallots and pommes frites

Filet de Bœuf £19.90

fillet steak served with sautéed potatoes, garlic~roasted tomato, mushrooms & watercress
and *either* a Roquefort & green pepper corn butter *or* a Béarnaise sauce *or* a red wine jus

our beef comes from Oxfordshire farms, and steaks are cut to 8oz

Saumon £11.90

organic Orkney salmon baked with asparagus, baby prawns and smoked salmon and served
on a courgette & tomato gratin with a Chardonnay beurre blanc

Supreme de Volaille £11.90

breast of Worcestershire chicken roasted with goats cheese, red onion & thyme farce, wrapped in bacon and served on
sautéed Mediterranean vegetables with a sundried tomato dressing

Tarte Fine Gratinée au St Albroy V £9.90

puff pastry tarte with sautéed fennel, courgette, peppers and red onion, glazed with St Albroy and served with a lambs leaf & watercress salad

Moules~Frites £11.90 *according to market availability*

fresh Cornish mussels served *either* marinières à la crème *or* with coconut, chilli & lime

Duo de Canard £12.90

roasted breast and confi'd leg of Gressingham duck served on a potato & onion rosti with an orange, rhubarb & ginger compote

Porc £11.90

porc belly roasted crisp and served on sweet braised red cabbage with a spiced crème fraîche

our porc is free range, from Sandy Lane Farm, Oxford

Tartiflette aux Champignons V £8.90

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

Whole Baby Sea Bass £13.50

oven~baked with lemon parsley butter and capers, and served with dilled new potatoes & wilted baby spinach

Agneau Braisé à la Bordelaise £12.90

Oxfordshire lamb slow~braised in red wine with flageolet beans, mushrooms & shallots, and served with rosemary crushed potatoes

Cuisse de Lapin £11.90

pot~roasted rabbit served with a courgette & tomato gratin and red wine tarragon jus

Risotto V £9.50

roast tomato, asparagus & saffron risotto with a wild rocket & balsamic salad

Fondue Savoyarde

For Two To Share

£10.90 per person

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

SIDE ORDERS

£2.50

Pommes Frites ~ Garlic Sautéed Potatoes ~ Dill Buttered New Potatoes & Wilted Baby Spinach ~ Sweet Braised Red Cabbage
Sautéed Mediterranean Vegetables ~ Mixed Leaf Salade ~ Tomato & Onion Salade ~ Basket of Bread for two £1.25