

This menu is available
18:00 ~ 23:00 Monday ~ Friday
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 served *either*
marinières à la crème *or* with coconut, chilli & lime

Chicken Liver Parfait

with garlic toast a caramelised red onion marmalade

Escargot

six snails baked with a parsley, garlic and Pernod butter

Duck

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

Twice~Baked Roquefort Soufflé v

with roasted pear & walnut

Crab Rillettes

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

Boudin Noir

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

Asparagus v

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

Chicken Livers

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

Mozzarella v

buffalo mozzarella and basil~roasted tomato with lemon olive oil

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

Duo de Canard

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

Porc

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

Moules~Frites

according to market availability

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

Supreme de Volaille

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

Agneau Braisé à la Bordelaise

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

Cuisse de Lapin

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

Tarte Fine Gratinée au St Albay v

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

Fondue Savoyarde

For Two To Share

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

DESSERTS

Du Jour

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