



MENU DÉJEUNER

£15

TWO COURSES

£18.50

THREE COURSES

Entrées

Soupe du Jour

Friture de Joels

deep-fried whitebait with a sauce tartare

Parfait de Foie de Volaille

chicken liver parfait with toasted brioche and red onion marmalade

Escargots

(£2 supplement)

snails baked with a parsley, garlic & Pernod butter

Rillets de Crabe

crabmeat bound in a coriander, ginger & lime mayonnaise

✓ Salade de Chicorée et Poire

chickory, pear & Roquefort with a honey dressing and toasted walnuts

✓ Pavé de Céleri-rave Gratinée

herb-roasted celeriac steak with red onion marmalade and a goats cheese glaze

Plats Principaux

Moules-Frites

fresh coldwater mussels served 'Marinières à la Crème'

steamed in white wine with parsley, cream, garlic & shallots and served with pommes-frites

Bœuf Bourguignon

Oxfordshire beef braised in Burgundy with bacon lardons, mushrooms & shallots and served with pommes purée

Confit de Canard aux Prunes

slow-braised duck leg served on a potato & onion rösti with a spiced plum sauce

Tagliatelle aux Fruits de Mer

salmon, prawn, cod & mussel ragoût, with tagliatelle and a lightly spiced tomato sauce

Poulet à la Cordon Bleu

chicken, ham & gruyère cheese baked in breadcrumbs and served with a basil pesto, pommes-frites and salad leaves

✓ Risotto Courge

lightly spiced roasted squash with toasted almonds and wild rocket

Lapin à la Moutarde

£2 supplément

rabbit braised in white wine, served with pommes purée and a Dijon mustard cream sauce

Steak~Frites

8oz Rib-Eye £5 supplément

served with pommes-frites and either a sauce au poivre or a sauce Béarnaise or a red wine jus

Onglet à l'Échalote £3 supplément

traditional French-cut steak with sautéed shallots & pommes-frites

Fondue Savoyarde

For Two To Share

Swiss cheese & Kirsch fondue with bread, mushrooms, baby new potatoes, gherkins and garlic sausage

Desserts

Cheesecake

dark chocolate & praline with a chocolate sauce

Crème Caramel

traditional egg custard with burnt caramel

Sorbets et Glaces

please ask your waiter

Fondue au Chocolat

For Two To Share

£4 supplément

with fresh fruit & marshmallows

laced with Cointreau, Amaretto or Baileys +£1.75

Crêpes

au citron or banane et chocolat or winterberry

Assiette de Fromages

Comté, Fromage de Chèvre,

Fourme d'Ambert and Camembert

'Artisan', served with bread, biscuits, celery, grapes & chutney

Accompagnements £2.95

Pommes-Frites • Gratin Dauphinois • Roasted Winter Vegetables • Haricots Verts

Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1.50

NO SERVICE CHARGE : GRATUITIES ARE SHARED AMONG THE STAFF ✓ : VEGETARIAN ✓ : VEGAN

ALLERGENS : PLEASE ASK IF YOU WOULD LIKE TO SEE OUR ALLERGENS FACT SHEET