

Hors d'œuvres

La Soupe du Jour

Soup of the day

5.95

Parfait aux Foies de Volaille

Chicken Liver Parfait, Homemade Rustic Bread and Pickles

7.50

Recommended wine: Château de Pierreux Brouilly Beaujolais

Bisque aux Gambas et Encornets

Tiger Prawns and Squid Cooked in a Shellfish Bisque with Tarragon

9.25

Recommended wine: Omrah Sauvignon Blanc

Demi Douzaine d'Hûîtres Fines de Claire

Half a Dozen Fines de Claire Oysters, Shallots and Red Wine Vinegar

8.95

Recommended wine: Bodegas del Palacio de Fefiñanes Albariño

La Salade Périgourdine

Pan fried Perigord Foie Gras and Confit Duck Gizzards Salad, Truffle Vinaigrette

11.50

Recommended wine: Paul Cluver Riesling

Carpaccio de Tofu aux Saveurs Orientales

Tofu Carpaccio, Miso Oil, Pickled Ginger and Szechuan Pepper

6.50

Recommended with: Oolong Tea

Salade d'Endives à la Fourme d'Ambert

Chicory and Fourme d'Ambert Salad, Soused Walnuts, Honey and Mustard Dressing

6.95

Recommended wine: Honey Mead Wine

Plats de résistance

Poitrine de Porc et Tartiflette

Slow Roasted Belly of Free Range Kelmscott Pork, New Potato & Revolution Cheese Tartiflette, Pommery Mustard Cream

15.95

Recommended wine: Picpoul de Pinet

St Jacques au Boudin Noir et Gremolata

Cornish Scallops, Butternut Squash Purée, Black Pudding, Fennel Crunch and Gremolata

17.95

Recommended wine: Laroche Petit Chablis

Les Cailles aux Girolles et Pruneaux d'Agen

Braised Quails, Savoy Cabbage, Girolles and Agen Prunes

18.50

Recommended wine: Mercurey Buissonnier

Lotte Rôtie aux Haricots Coco et Jambon de Parme

Roasted Monkfish, Coco Beans Fricassée, Spinach and Crispy Parma Ham

18.95

Recommended wine: Sant Andrea Barbera

Veau aux Champignons Sauvages et Tempura de Langue de Boeuf

Loin of Veal, Fondant Potato, Ox Tongue Tempura and Wild Mushroom Jus

21.50

Recommended wine: Massaya Rosé

Le Parmentier Végétalien aux Patates Douces

Vegan Cottage Pie with Sweet Potato Mash and Petite Salad

13.95

Recommended wine: Bodega Edra Blancoluz Viognier

Le Plat Végétarien du Jour

The Vegetarian Dish of the Day

14.50

Le Spécial de la Semaine

The Weekly Special Dish, Please enquire — market price

Side orders: New Potatoes with parsley, Green beans, Red Cabbage, Rocket Salad £3.00

Desserts

La Crème Brulée à la Vanille Bourbon

The Perch Vanilla Crème Brulée

6.50

Recommended with: Auchentoshan 3 wood

La Poire Belle Helène et Pain Perdu à la Brioche

Poached Pear, Brioche Pain Perdu, Hot Chocolate Sauce and Vanilla Ice Cream

7.25

Recommended wine: Carmes de Rieussec Sauternes

Crumble aux Pommes et Mûres

Vegan and Wheat Free Apple and Blackberry Crumble, Green apple Granité

6.95

Recommended with: Pedro Ximenez

La Tarte au Chocolat Valrhona

70% Dark Valrhona chocolate Tartlet, Coffee Chantilly and Chilled Almond Milk

7.95

Recommended with: Elysium Black Muscat

La Normandine

Caramelised Apple Shortbread Tatin, Iced Calvados Parfait and its Caramel

7.50

Recommended wine: Nyetimber

Le Café Gourmand de Stéphane

Three Mini Desserts and Espresso

6.50

Le Plateau de Fromages

British and French Cheeses, Homemade Bread, Grapes and Crisp Wheat Biscuits

8.95

Recommended wine: Valpolicella