

Menu

Breakfast & Lunch Menu

(Only served before 4pm)

Brunch

Classic Breakfast 18
Toulouse Sausage, Smoked Pork Belly, Two Eggs, Cherry Tomatoes, Chestnut Mushrooms & Baguette

Vegetarian Breakfast 16
Two Eggs, Avocado, Spinach, Cherry Tomatoes, Chestnut Mushrooms & Baguette

Brioche French Toast 15
Filled with Apple Compote, Served with Maple Syrup

Shakshouka 17
Merguez Sausage Casserole with Spiced Tomato Sauce, Spinach, Two Eggs & Grilled Baguette

Smashed Avocado (vg) 13
Served on Grilled Baguette with Toasted Seeds, Vegan Pesto & Olive Oil
+ Add Smoked Salmon +£4

Two Poached Eggs
Served on Grilled Baguette with Hollandaise Sauce
Royale *with Smoked Salmon* 17
Benedict *with Smoked Pork Belly* 16
Florentine *with Spinach* 15

Freshly Baked Madeleines x3 for **6** / x6 for **10**
Served with Homemade Lemon Curd

Freshly Baked Pastries 12
Basket of 9 Mini Pastries served with a selection of Jams, Honey & Marmalade

Baguettes

(all served with side salad / upgrade to chips for £1)

Toulouse Sausage 10
With Dijon Mustard

Smoked Salmon 13
With Chive Crème Fraiche

Serrano Ham 11
With Red Onion Jam

Goat Cheese 10
With Red Onion Jam

Light Bites

(served all day)

Merguez Lamb Sausage Bites 9
Iberico Ham Croquettes (x4) *Aïoli* 6
Cheese Croquettes (x3) *Aïoli* 6
Tempura Prawns (x5) *Mayonnaise* 9
Duck Rillettes 10
Farmhouse Pork Paté 10
Gordal Olives 5
Smoked Almonds 5
Houmous & Olive Oil 7
Black Truffle Crisps 4
Baguette & French Butter 4
Gluten Free Bread Roll 2

Prix Fixe Menu

(Available everyday from 12pm | Last order at 6:30pm)

2 courses for £25
(1 starter & 1 main / 1 main & 1 dessert)

3 courses for £29
(1 starter, 1 main & 1 dessert)

Goat Cheese *Crispy Leaf Salad, Beetroot, Toasted Walnuts*

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Poulet Basquaise *Chicken Thigh with a Piperade Sauce & Mashed Potato*

Salmon Fillet *Green Beans, New Potatoes, Shallot & Caper Dressing*

Mushroom Cassoulet *Served with Side Salad*

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Our Signature Crème Brûlée

(Prix Fixe Menu not valid on special or reduced menu days)



Main Menu

Sharing Boards
(all served with bread and/or biscuits)

French Cheeseboard 13/25
With Celery & Quince

Charcuterie & Cured Meats 13/25
With Gherkins

Mixed Charcuterie & Cheeseboard 25
With Celery, Quince & Gherkins

Vegan Green Selection 18
Avocado, Ratatouille, Olives, Houmous & Balsamic Dip

Starters

Wild Burgundy Snails x6 for **12** / x12 for **22**
Baked with Garlic Butter & Parsley Breadcrumbs

Severn & Wye Smoked Salmon 14
Shallot, Caper & Lemon Dressing, Chive & Cucumber Crème Fraiche & Warm Blinis

French Onion Soup 12
Onion Soup made with Rich Veal Jus topped with Gruyere Cheese Crouton

Seared Foie Gras 18
With Apple Compote served on Brioche with White Balsamic

French Goat Cheese 11
Grilled Goat Cheese with Crispy Mixed Leaf Salad & Walnuts

King Prawns 14
Cooked in a Chestnut Mushroom Cream Sauce Served in Puff Pastry Vol-Au-Vent.

Sides

Mixed Salad *with French Dressing* 5
Triple Cooked Chunky Chips 6
Sauté Green Beans 6
Mashed Potato 6
Ratatouille 6
Truffle & Parmesan Thick Cut Chips 8
Sauté Mushrooms 6
Creamed Spinach 8

Mains

Beef Cheek "Bourguignon" 28
Mashed Potato & Tomato Provençal Red Wine Jus, with Lardons, Mushrooms & Onions

Seabream 27
Ratatouille, Balsamic & Olive Oil

Duck l'Orange 27
Confit Duck Leg with Orange Sauce, Tender Stem Broccoli & Roasted Celeriac

Guinea Fowl 27
Chestnut Mushroom Cream Sauce, Sautéed Green Beans & Mashed Potato

Toulouse Cassoulet 28
White Beans Stew with Duck Confit, Toulouse Sausage & Smoked Pork Belly, Side Salad

Mushroom Cassoulet 28
White Beans Stew with Wild & Cultivated Mushrooms, Side Salad

Steak Tartare 32
**Raw Meat* Hand Cut Fillet of Beef Prepared at the Table Served with Triple Cooked Chips, Salad & Toasts*

Steaks

Rib-Eye (300g) 36
32-day aged Beef

Fillet (220g) 38
32-day aged Beef

Tomahawk (1.2kg) 85
Carved at the table, to share for 2

Sauces 3.5
Creamy Green Peppercorn, Hollandaise, Béarnaise, Bone Marrow Red Wine Jus

Kids Menu
(Under 12s)

Toulouse Sausage *Chips or Mash* 8
Baked Salmon *Chips or Salad* 10
Crispy Chicken Fillet *Chips or Salad* 8



Please inform our team of any allergies or food intolerances when ordering.
12.5% service charge will be added to your bill. This is shared between all staff.

Restaurant Offers

Monday

Free Corkage

One 75cl bottle of wine per two guests. Minimum one main course per person.

Tuesday

Tomahawk for two

Tomahawk steak to share with two sides, two sauces & a bottle of house wine for **£99**

Wednesday

3 courses for 2

Free dessert when you order a starter and main course.

Max 6 people. Not valid on prix fixe menu, special or reduced menu days or with any other offer.