

ENTRÉES

✓ **OLIVES ... £3.20**

✓ **CROUSTADE ... £6.90**

mushrooms - poached duck egg - truffle oil - pastry case - béarnaise sauce

✓ **SALADE DE ROQUEFORT ... £7.90**

roquefort salad

✓ **TARTE AUX BÉTERAVES ... £6.90**

roast beetroot - goats cheese - pastry case

SOUPE DE POISSON ... 8.90

fish soup - rouille - gruyère - croutons - garlic

COCKTAIL DE CRABE ... £8.90

fresh whitby crab - prawn cocktail - brown bread - butter

MOULES MARINIÈRE ... 8.50

mussels - white wine - garlic - cream - onion

ESCARGOTS BOURGUINON ... 9.90

burgandy snails (6) - garlic butter - puff pastry

COQUILLES ST JAKES ... £10.90

king scallops baked in shell - garlic butter - herbs - gruyère cheese crust

FOIE GRAS ... £12.90

foie gras - smoked duck - black pudding - ciabatta - pineapple chutney

GRATIN LYONNAISE ... £6.90

classic french onion soup - cheese - croutons

BOUDIN NOIR ... £7.90

french black pudding - apple puree - onion confit

PATÉ DE CAMPAGNE ... £6.90

pork - duck - chicken - french coarse country terrine

PARFAIT DE CANARD ... £6.90

smooth duck liver paté - cointreau liquor- orange

SALADE FRISÉE ... £7.90

smoked bacon - poached egg - croutons - frisée lettuce

OEUF AUX MEURETTES ... £6.90

poached eggs - red wine - bacon - mushrooms - garlic croute

RILLETES DE CANARD ... £6.90

potted duck - prunes - cognac

SAUMON FUMÉ ... £6.90

smoked salmon - herb cream cheese - prawns

SAUMON MARINÉE A L'ANETH ... £7.90

salmon gravalax - smorgasbord of pickles

✓ -denotes suitable for vegetarians

* this is a sample menu only- dishes change regularly due to seasonal availability