

PLATS PRINCIPAUX

CANARD AU CASIS ... £21.50

duck breast - shredded duck pastille - blackcurrant sauce

CÔTE DE VEAU ... £29.90

veal chop - cream - tarragon - mushrooms - white wine

BOEUF BOURGUIGNON ... £16.90

ox cheek - red wine - garlic - bacon - mushrooms - mash

ENTRE CÔTE DE BOEUF ... £29.90

ribeye steak - chips - bearnaise or peppercorn sauce

BORDELAISE ... £25.00

grilled sirloin steak - roast bone marrow - red wine - shallots - garlic

FOIE DE VEAU ... £17.90

calves liver - bacon - fried shallots - sage - mash

SUPRÊME DE VOLAILLE ... £15.90

chicken breast - asparagus - parma ham - tarragon - leeks

VENAISON ... £29.50

venison loin - ox cheek croquette - bitter chocolate sauce - celeriac mash

CONFIT ... £15.90

slow cooking duck leg- dauphinoise - green beans - bacon - smoked sausage

LAPIN ... £17.90

braised rabbit leg - dauphinoise - cabbage - bourguignon sauce

JARRET D'AGNEAU ... £18.50

braised lamb shank - white beans - garlic - tomato - garlic - mash

PAVÉ D'AGNEAU ... £18.90

roast lamb rump - aioli - aubergine - tomato - spinach

CABILLAUD ... £16.90

roast fillet of cod - provencal sauce - herb crust - tar tar sauce

SAUMON ... £19.90

roasted fillet of salmon - asparagus - hollandaise sauce

LOUP DE MER ... £25.00

sea bass fillet - scallop - squid - king prawns - garlic butter

✓ AUBERGINE CHARLOTTE ... £11.90

layered chickpeas - aubergine - spicy harissa vegetables - aubergine

✓ CHAMPIGNON WELLINGTON ... £11.90

flat mushrooms - spinach - chilli - cream - shallots - puff pastry

✓ -denotes suitable for vegetarians

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