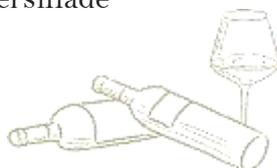




Mixed olives	5
Bread & butter	5.5
Pickled anchovies, olive oil, espelette pepper	9
Seared scallop, garlic butter, crispy pancetta, pomme purée	8
Charcuterie, remoulade	9.5/18
<i>Saucisse sèche, Corsican Coppa, Noix d'épaule, Truffle saucisson</i>	
Cheese & Honey Pairing	8.5/16
<i>Sauvaget Cendre, Petit Brillat-Savarin, Fourme D'Ambert, Comté AOP</i>	
Baked St Marcellin, truffle honey	11
Sea bream crudo, grapefruit, chili basil oil	14
Cheese beignets, onion confit	9
Classic French escargot persillade	12/24
Croquettes of the day	9
<u>To Share</u>	
Côte de boeuf, beurre café de Paris, sauteed green beans persillade, frites	90
Whole Brill, capers, olives, lemon, trout roe, red chili pepper	58
Moules marinières	18
Cod, Noilly Prat, mussels, vadouvan sauce, samphire, butter beans, trout roe	27
Veal escalope, Normandy sauce	29
Tagliatelle, cacio e pepe	25
Roasted butternut squash, labneh, red chicory, tomatoes and grilled red peppers	24
Dry aged beef Chateaubriand, peppercorn sauce	27
450g Pork chop, pomme purée, cornichons grenobloise	29
Baby Chicken, parsley lemon jus	26
Lamb rump, merguez, pomme purée, black olives lamb jus	31
Frites & béarnaise	6
Red and green lettuce, chives, lemon dressing	12
Green bean salad or green bean en persillade	12



All our dishes may contain nuts.

The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes.

Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.