



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'épaulé, 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, sauce Basquaise	14
Cheese beignets, onion confit	9
English asparagus, beurre blanc, trout roe	14
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
Moules marinières	18
Stonebass fillet, Dugléré sauce, fresh peas, lemon segment, fresh herbs	27
Whole plaice, crab beurre blanc, pickled anchovies, trout roe	29
Veal escalope, Normandy sauce	29
Tagliatelle, cacio e pepe	25
English asparagus, stracciatella, broad beans, peas, mint, basil	21
Dry aged beef Chateaubriand, peppercorn sauce	27
Roasted pork chop, braised endive, sage, green peppercorn jus, orange and fennel	29
Baby chicken, parsley lemon jus	26
Lamb rump, merguez, pomme Anna, black olives lamb jus	31
Green bean salad or green bean en persillade	12
Red and green lettuce, chives, lemon dressing	12
Frites & béarnaise	6



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.