



Une Soirée Française



Nibbles

Stuffed Gougères £6

Marinated Olives £7

Homemade Baguette, Whipped Butter £5

Portland Oyster, Shallot Vinegar £4.50 per oyster



Starters

Pork Rilette, Baguette, Cornichons £13

Escargots in Garlic and Parsley £16

French Onion Soup, Croutes, Gruyere £12

Oeufs Mayonnaise, Frisee £11



Mains

Steak Frites, Peppercorn Sauce £26

Confit Duck Leg, Duck Jus, Fried Potato Terrine £25

Chicken Chasseur, Potato Puree £22

Beef Bourguignon, Crusty Bread £23

Bean Cassoulet, Mustard Dressed Greens £19



Desserts

Crème Brulee, Fresh Fruit £11

Tarte Tatin, Vanilla Ice Cream (to share) £16

Salted Caramel Profiteroles £10

Tarte au Citron, Crème Fraiche £12

