MENU ET CARTE DES VINS

2 courses £48 - 3 courses £57 - All main courses served with sharing frites

Les Entrées

La soupe du jour
La soupe de poisson, rouille, gruyère, croûtons
Tartiflette maison: reblochon, shallots, bacon and potatoes in crème fraiche
Beetroot gravadlax with horseradish crème fraiche, lemon wedge, toasted baguette
Roasted leeks with egg mimosa, garlic breadcrumbs, grated bottarga
Fattoush salad with honey roasted heritage carrots
Grilled goat cheese wrapped in Jambon de Bayonne, walnuts, grapes and frisee salad

Les Plats

Le plat du jour
Le poisson selon le marché
Roast pheasant or partridge with choucroute, Montbéliard sausage and red wine sauce
Monkfish or hake fillet with French beans and roasted red onion, grain mustard and tarragon beurre blanc
Vegan tajine of fruit couscous, harissa and preserved lemon yoghurt
La Côte de bœuf for two, sauce béarnaise, frites and mixed leaves salad (£20 supplement)
Rack of lamb for two, wild mushroom garlic butter sauce, dauphinoise potato, broccoli, port sauce (£20 supplement)

Additional sides: Steamed broccoli £6.50 Steamed spinach £6.50
Mixed leaves salad, vinaigrette dressing £2.00

Les Desserts

La tarte du jour
Dacquoise au chocolat
Red plum crumble, Vanilla ice cream
Sorbet ou glace
Chocolate truffles £6.00
Les fromages (£6 supplement)
Sainte-Maure, Camembert, Cantal, Ossau-Iraty, Bleu d'Auvergne, Époisses, apple chutney

12.5% discretionary service charge

Vat included at current rate. All foods are prepared in an environment where nuts are present.
Most of our cheeses are unpasteurised.
Please inform your server of any allergens before placing your order. We cannot guarantee the total absence of any allergen from our dishes. Game dishes may contain shot.

LES VINS

Champagne & Crémant

NV Renard Barnier Blanc de Noir 76.00
by the glass (12.5 cl)
14.50
NV Canard Duchene Brut Rosé
96.00
NV TER, Philippe Gonet, Blanc de Blanc
125.00
2008 Champagne Thienot, Reims
142.00
NV Perles Fines, Plouzeau, Crémant de Loire
47.50

Wines by the glass

Blanc

	12.5cl / 17.5cl
2024 Tour de Pin, Pays d'Oc	7.00 / 10.00
2025 Viognier, Pays d'Oc	8.00 / 11.00
2024 Sauvignon Blanc, Bordeaux	8.50 / 12.00
2025 Picpoul de Pinet, Comtesses	9.50 / 13.50
2024 Gavi, Tenuta San Lorenzo	10.00 / 14.00
2024 Macon Milly-Lamartine	11.00 / 15.50

Rouge

	12.5cl / 17.5cl
2023 Cuvée Garrigue, Languedoc	7.50 / 10.50
2024 Hunuc Malbec, Argentina	8.00 / 11.50
2023 Syrah Les Epices, Pays d'Oc	8.50 / 12.50
2024 Enfant Rebelle, Pinot Noir	9.00 / 13.00
2023 Côtes du Rhône, D. Fond Croze	9.50 / 13.50
2019 Château De Ricaud, Cadillac	11.00 / 15.50

Rosé

2025 Figuière Méditerranée Provence 9.00 / 13.00

Blanc

2024 Tour de Pin, Chardonnay-Vermentino
36.50
2025 Viognier, Pays d'Oc
39.50
2024 Vinho Verde, Q. de Larousa, Portugal
45.50
2025 Sauvignon Blanc, Bordeaux
47.50
2023 Muscadet sur Lie Peninsula,Loire Valley
50.00
2022 Vouvray St Georges, demi sec, Loire v.
52.50
2025 Gruner Veltliner, Groiss, Austria
53.00
2025 Picpoul de Pinet, Comtesses
53.50
2025 Gavi, Tenuta San Lorenzo
54.00
2025 Albariño Davila, adegas Valm. O Rosal
55.00
2025 Côtes du Rhône blanc, Famille Gras
57.00
2024 Macon Milly-Lamartine
61.50
2023 Bourgogne Aligoté, Paul Pernot
65.50
2023 Saint-Véran, Clos Vessat, Guerrin
67.00
2024 Chablis, D. du Chardonnay
71.00
2024 Bourgogne Chardonnay, G. Remond
72.50
2025 Sancerre, Domaine Auchère
73.00
2023 Chablis premier Cru, D. du Chardonnay
89.50
2023 Montagny premier cru, Chazelle
94.00
2023 St Aubin premier cru, Langoreau
109.50
2022 Meursault, J. Pascal
145.00

Rosé

2025 Figuière Méditerranée, Provence
48.00
2022 Sancerre Rosé, Philippe Auchere, Loire
63.50

Rouge

MAGNUM
2015 Château Lucas, Lussac-St Emilion
125.00

2024 Cuvée Garrigue, Languedoc
38.00
2022 Le Grand Verdus, Bordeaux
43.50
2024 Hunuc Malbec, Argentina
45.50

2023 Syrah Les Epices, Pays d'Oc
48.50
2024 Enfant Rebelle, Pinot Noir, Loire Valley
51.00
2024 Côtes du Rhône D. Fond Croze
52.00
2023 Chinon, Raffault, Loire Valley
53.00
2019 Château De Ricaud, Cadillac
54.50
2022 Rioja el Jardin de la Emperatriz
56.00
2021 Chianti Classico Riserva, Tuscany
57.50
2024 Vaqueyras, Les Aubes, Rhône
66.00
2022 Bourgogne pinot noir, J. Chezeaux
68.00
2023 Morgon, Château de Pizay Beaujolais
72.50
2019 Château Rahoul, Graves
78.00
2023 Crozes-Hermitage Dom. Belle, Rhône
79.50
2018 Bandol Rouge, JP Gaussen, Provence
82.50
2014 Château Ormes Sorbet, Médoc
85.00
2023 Mercurey T-Bautista, Burgundy
88.50
2022 Gigondas, Grand Romane, Rhône
92.50
2016 Château Le Boscq, St Estèphe
99.50
2019 Brunello di Montalcino, S. Nardi
105.00
2021 Nuits-St-Georges, A-M Gavignet
109.00
2016 Château Belgrave. Haut-Médoc
114.00
2021 Volnay J. Voillot, Côte-D'Or
125.00
2021 Pommard, Les Chanlins, H. Lignier
145.00
2011 Château Lynch Bages, Pauillac
260.00
2005 Château Lascombes, Margaux
280.00
2019 Echezeaux Grand Cru, AM Gavignet
324.00

<u>Sherry</u>
Manzanilla, La Gitana, B. Hidalgo (7.5cl)
11.00

<u>Dessert Wines and Port</u>

NV Maury
By the glass (7.5cl)
11.00
2003 Vouvray Moelleux Cuvée Saint Martin
52.00
by the glass (7.5cl)
10.50
2022 Sauternes, Château Roumieu (37.5)
49.50
2017 Tokaji Dorgo', Late Harvest (50cl)
57.50
by the glass (7.5cl) 12.00
2022 Sauternes Castelnau Suduiraut
99.00
By the glass (7.5cl)
13.00
2010 Warre's port LBV
79.00
by the glass (7.5cl) 12.00