

## INTROS

<b>CORBEILLE DE PAIN</b>	<b>£3.95</b>
A basket of freshly baked French baguette	
<b>OLIVES MARINÉES</b>	<b>£3.95</b>
A bowl of marinated Mediterranean olives	
<b>PAIN À L'AIL</b>	<b>£4.75</b>
Toasted French baguette brushed with garlic butter	
With melted cheese	<b>£5.45</b>
With caramelised onions and melted cheese	<b>£5.95</b>

## BAR MENU

SMALL PLATES • 3 FOR £19.95 • 5 FOR £29.95

<b>CALAMARI</b> with tartare sauce	<b>£8.00</b>
<b>CHICKEN SKEWERS</b> with spicy mayonnaise	<b>£7.00</b>
<b>THAI FISHCAKES</b> with sweet chilli dip	<b>£8.00</b>
<b>CHICKEN WINGS</b> with BBQ dip	<b>£7.00</b>
<b>CUMBERLAND SAUSAGES</b> with mustard mayonnaise	<b>£7.00</b>
<b>DEEP FRIED CAMEMBERT</b> with redcurrant jelly	<b>£7.00</b>
<b>KING PRAWNS</b>	<b>£8.00</b>
pan fried in chilli and garlic butter on French bread	
<b>MOULES MARINIÈRE</b> with shallots, white wine and garlic	<b>£8.00</b>
<b>MINI CROQUE MONSIEUR</b> filled with ham and cheese	<b>£7.00</b>
<b>HALLOUMI SKEWERS</b> with tomato salsa	<b>£8.00</b>
<b>NACHOS</b>	<b>£7.00</b>
tortilla chips with sour cream, guacamole, cheese and spicy tomato relish	
<b>HOUMOUS</b> with chargrilled pitta bread	<b>£6.00</b>
<b>SWEET POTATO FRIES</b> large bowl of sweet potato fries	<b>£7.00</b>
<b>POMMES FRITES</b> large bowl of French fries	<b>£5.00</b>
<b>SALTED PEANUTS</b> <b>£1.95</b> <b>DRY ROASTED PEANUTS</b> <b>£2.45</b>	
<b>CHILLI PEANUTS</b> <b>£2.95</b> <b>COATED PEANUTS</b> <b>£3.45</b>	
<b>BOWL OF OLIVES</b> <b>£3.95</b> <b>KETTLE CRISPS</b> <b>£1.60</b>	

## SHARING PLATTERS

### ASSIETTE DE CHARCUTERIE **£15.95**

A selection of French cold meats including garlic sausage, saucisson au poivre, bbq ham, roasted peppers, mixed olives, ratatouille and gherkins served with French baguette

### ASSIETTE DE FROMAGES **£14.95**

A selection of cheeses including camembert, bleu d'Auvergne, cheddar, red onion marmalade, celery, mixed olives, grapes and cheese biscuits

### A MIXTURE OF THE TWO PLATTERS **£15.95**

SUITABLE FOR VEGETARIANS

### ALLERGENS LIST AVAILABLE ON REQUEST

All of our food is prepared fresh in a kitchen that contains various allergens. We cannot guarantee that any dish is totally allergen free

FREE IS AVAILABLE

## BIERES ET CIDRES

### DRAUGHT

	ABV	½ PINT / PINT
BECK'S VIER	4.0%	£3.25 / £4.95
LONDON PRIDE	4.7%	£3.65 / £5.75
STELLA ARTOIS	4.8%	£3.45 / £5.50
STELLA CIDRE Apple	4.5%	£3.65 / £5.75
PERONI	5.1%	£3.95 / £6.25
GOOSE IPA	4.1%	£3.75 / £5.95
GUINNESS	4.1%	£3.75 / £5.95
LEFFE BLONDE	6.6%	£4.65 / £7.50
HOEGAARDEN	4.9%	£4.25 / £6.95
STAROPRAMEN	5.0%	£3.75 / £5.95

### BOTTLES

GLUTEN FREE PERONI	5.1%	330ml	£5.95
CORONA	4.5%	330ml	£4.95
HEINEKEN	5.0%	330ml	£4.95
SAN MIGUEL	5.0%	330ml	£5.25
KOPPARBERG CIDER Strawberry and lime	4.0%	500ml	£7.45
CHIMAY RED	7.0%	330ml	£8.95
DUVEL	8.2%	330ml	£9.95
ROCHFORD 8	9.2%	330ml	£10.95
BECK'S BLUE NON-ALCOHOLIC		275ml	£4.75

## BOISSON FROIDES

MINERAL WATER	500ml	£3.50
Still or Sparkling	1lt	£4.75
DIET COKE	330ml	£3.25
COCA-COLA	330ml	£3.45
LEMONADE		£3.25
GINGER BEER	330ml	£3.25
APPLETISER	275ml	£3.45
ELDERFLOWER LEMONADE (Cawston press)	330ml	£3.45
FRUIT JUICES		£2.95
Orange, apple, cranberry, pineapple		
SAN PELLEGRINO SPARKLING DRINKS	330ml	£3.45
Blood orange, lemon		

## COCKTAILS £7.95 EACH

<b>APEROL SPRITZ</b>
Italian aperitif mixed with dry prosecco & soda, garnished with a slice of orange
<b>ESPRESSO MARTINI</b>
A smooth rich blend of espresso coffee, Tia Maria, vodka, sugar
<b>SEX ON THE BEACH</b>
A delicious combination of vodka, archers peach schnapps, orange & cranberry juice
<b>LONG ISLAND ICED TEA</b>
Legendary mix of vodka, white rum, gin, triple sec, tequila, lime juice & a dash of coke
<b>MOJITO</b>
A cool and refreshing mix of white rum, lime, mint, sugar & soda
<b>PINK GIN SPRITZ</b>
Pink gin, Prosecco, lemonade & a fresh strawberry
<b>PIMMS (JUG £19.95)</b>
Served with strawberry, cucumber & mint

## SHOTS £5.45

TEQUILA - WHITE OR GOLD • SAMBUCA - WHITE OR BLACK

## MIXED DRINKS

JÄGERBOMB **£7.45** • SPRITZER **£6.45**

## SANDWICHES

<b>CROQUES</b>	
Classic French toasted sandwich covered with gratinated béchamel	
<b>MONSIEUR</b> – traditional cheese and ham filling	<b>£7.95</b>
<b>MADAME</b> – why not add an egg for <b>£1.00 extra</b>	
<b>STEAK SANDWICH</b>	<b>£13.95</b>
Chargrilled ribeye steak, tomatoes, caramelised onions, Dijon mustard mayonnaise served in a warm freshly baked baguette with French fries	
<b>CLUB SANDWICH</b>	<b>£9.95</b>
Layered sandwich of grilled chicken, bacon, melted cheese, lettuce and tomato in toasted bloomer bread with garlic mayonnaise	

## BURGERS

<b>BEEF BURGER</b>	<b>£13.95</b>
Chargrilled 100% beef burger served with sliced tomato, red onion, lettuce with mustard mayonnaise in a soft white bun with French fries	
Add cheddar cheese <b>£1.50</b> or streaky bacon <b>£1.75</b>	
<b>CHICKEN BURGER</b>	<b>£13.95</b>
Marinated grilled chicken breast served with tomato, red onion, lettuce, mayonnaise in a soft white bun with French fries	
Add cheddar cheese <b>£1.50</b> or streaky bacon <b>£1.75</b>	
<b>HALLOUMI BURGER</b>	<b>£14.95</b>
Grilled halloumi cheese served with sliced tomato, roasted peppers, lettuce and sweet chilli sauce in a soft white bun with French fries	

## EXPRESS

<b>OMELETTE PARISIENNE</b>	<b>£9.95</b>
Freshly made 3 egg omelette. Plain or with a choice of two fillings from the following: mushroom, onion, cheddar cheese, ham, bacon, tomato	
<b>COD FRITES</b>	<b>£13.95</b>
Deep fried, beer battered cod fillet served with French fries, peas and tartare sauce	
<b>TAGLIATELLE AUBERGE</b>	<b>£12.95</b>
Tagliatelle pasta with leeks and broccoli in a blue cheese sauce. Add chicken for <b>£1.95</b>	
<b>POISSON PARMENTIER</b>	<b>£15.95</b>
Fish pie with white fish, smoked haddock, salmon and peas in a creamy white wine and leek sauce, topped with mashed potato and grated cheddar cheese	

## SALADES

<b>SALADE AUBERGE</b>	<b>£13.95</b>
Super food salad of roasted sweet potato, avocado, beetroot, mixed leaves, walnuts, quinoa, and chia seeds, mustard dressing	
<b>CAESAR SALADE</b>	<b>£13.95</b>
Chargrilled breast of chicken, streaky bacon, garlic croutons, cos lettuce, Grana Padano and traditional dressing	
<b>HALLOUMI SALADE</b>	<b>£14.95</b>
Warm halloumi cheese served with mixed leaves, avocado, cherry tomato, roast cashew nuts, mango and honey dressing	

## VINS

### BLANC

	175ML	250ML	BOTTLE
<b>SAUVIGNON BLANC, GRANFORT - FRANCE</b>	<b>£7.75</b>	<b>£9.25</b>	<b>£25.95</b>
Classic French Sauvignon, great with seafood			
<b>PINOT GRIGIO - ITALY</b>	<b>£8.25</b>	<b>£9.75</b>	<b>£27.95</b>
Italy's most popular wine in the UK			
<b>CHENIN BLANC, BESPOKE - SOUTH AFRICA</b>	<b>£6.45</b>	<b>£7.95</b>	<b>£20.95</b>
Soft tropical fruits and African sunshine			
<b>SAUVIGNON BLANC, MONTE VERDE - CHILE</b>	<b>£6.75</b>	<b>£8.25</b>	<b>£21.95</b>
Crisp citrusy Sauvignon from Chile			
<b>VIN DE MAISON - FRANCE</b>	<b>£5.95</b>	<b>£7.45</b>	<b>£19.95</b>
Light, fruity, easy drinking wine			
<b>PICPOUL DE PINET, RESERVE - FRANCE</b>	<b>£8.45</b>	<b>£9.95</b>	<b>£29.95</b>
Lovely crisp wine, perfect with mussels and shellfish			
<b>CHARDONNAY, BETWEEN THORNS - AUSTRALIA</b>	<b>£7.25</b>	<b>£8.75</b>	<b>£23.95</b>
Oak free but full flavoured			
<b>SAUVIGNON BLANC - NEW ZEALAND</b>	<b>£9.45</b>	<b>£10.95</b>	<b>£32.95</b>
Great example of a Kiwi Sauvignon			
<b>MACON VILLAGES - FRANCE</b>	<b>£9.95</b>	<b>£11.95</b>	<b>£34.95</b>
A fantastic unoaked French Chardonnay, full of finesse			
<b>CHABLIS, LES SARMENTS - FRANCE</b>			<b>£49.95</b>
A perfect version of this French classic			

### ROSÉ

	175ML	250ML	BOTTLE
<b>WHITE ZINFANDEL, WICKED LADY - CALIFORNIA</b>	<b>£6.75</b>	<b>£8.25</b>	<b>£21.95</b>
Rich and fruity rosé from the sunshine state			
<b>DELICAT ROSÉ, - FRANCE</b>	<b>£8.25</b>	<b>£9.75</b>	<b>£27.95</b>
A really lovely rosé that comes from next to Provence			

### ROUGE

	175ML	250ML	BOTTLE
<b>CABERNET SAUVIGNON, GRANFORT - FRANCE</b>	<b>£7.75</b>	<b>£9.25</b>	<b>£25.95</b>
Cassis flavours with a hint of spice			
<b>MERLOT, MONTE VERDE - CHILE</b>	<b>£6.45</b>	<b>£7.95</b>	<b>£20.95</b>
Plummy fruit with a velvety finish			
<b>MALBEC, LUNA DEL SUR - ARGENTINA</b>	<b>£8.25</b>	<b>£9.75</b>	<b>£27.95</b>
The ultimate wine with any red meat			
<b>MONTEPULCIANO D'ABRUZZO - ITALY</b>	<b>£6.75</b>	<b>£8.25</b>	<b>£21.95</b>
A great, food friendly, smooth Italian red			
<b>SHIRAZ, BETWEEN THORNS - AUSTRALIA</b>	<b>£7.25</b>	<b>£8.75</b>	<b>£23.95</b>
Sun soaked, full of red fruits from down under			
<b>VIN DE MAISON - FRANCE</b>	<b>£5.95</b>	<b>£7.45</b>	<b>£19.95</b>
Well balanced fruity red wine			
<b>CÔTES DU RHÔNE - FRANCE</b>	<b>£8.45</b>	<b>£9.95</b>	<b>£29.95</b>
Lovely smooth fruity wine			
<b>RIOJA, VINA COLLADA - SPAIN</b>	<b>£9.45</b>	<b>£10.95</b>	<b>£32.95</b>
The king of Spanish wines			
<b>PINOT NOIR, MELLOTT, LOIRE - FRANCE</b>	<b>£9.95</b>	<b>£11.95</b>	<b>£34.95</b>
This great wine is perfect with lamb or duck dishes			
<b>ST EMILION GRAND CRU, CHATEAU DES BARDES - FRANCE</b>			<b>£49.95</b>
Outstanding French claret			

### SPARKLING

	125ML	BOTTLE
<b>PROSECCO, PONTEBELLO - ITALY</b>	<b>£7.95</b>	<b>£34.95</b>
Off dry style, great for any occasion		
<b>MOËT &amp; CHANDON - FRANCE</b>		<b>£59.95</b>
The perfect party Champagne		

WINES ALSO AVAILABLE IN 125ml MEASURES

## ENTREES

<b>CAMEMBERT CHAUD</b>	<b>£6.95</b>
Deep fried camembert served with redcurrant jelly	
<b>TARTARE DE CRABE</b>	<b>£7.95</b>
Fresh crab and avocado served with ribbons of cucumber and a raspberry dressing	
<b>CALAMARS FRIS</b>	<b>£7.95</b>
Fresh calamari, deep fried and served with tartare sauce	
<b>ESCARGOTS</b>	<b>£9.95</b>
Ten oven baked Burgundy snails in garlic and herb butter served with fresh baguette	
<b>CREVETTES A L'AIL</b>	<b>£7.95</b>
King prawns pan fried in garlic and chilli and served with French bread croutons	
<b>SOUPE DU JOUR</b>	<b>£5.95</b>
Seasonal soup of the day served with fresh baguette - please ask	
<b>SAUMON FUMÉ</b>	<b>£7.95</b>
Scottish smoked salmon with cream cheese and chive croutons served with a beetroot and horseradish relish	

## MOULES

A POT OF STEAMING FRESH MUSSELS - MAIN COURSE SERVED WITH FRENCH FRIES OR A BASKET OF FRESH BAGUETTE

	STARTER / MAIN
<b>MOULES MARINIÈRE</b>	<b>£7.95 / £17.95</b>
Mussels, shallots, white wine, garlic and parsley (cream optional)	
<b>MOULES PROVENÇALE</b>	<b>£7.95 / £17.95</b>
Mussels, white wine, fresh tomato, garlic and basil	
<b>MOULES THAÏLANDAISE</b>	<b>£7.95 / £17.95</b>
Mussels, coconut milk, lemon grass, coriander, chilli, cream and ginger	

## PLATS

<b>BŒUF BOURGUIGNON</b>	<b>£17.95</b>
Traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms served with mashed potato	
<b>POULET RÔTI</b>	<b>£15.95</b>
Half a roast chicken served with French fries and lemon garlic mayonnaise	
<b>STEAK FRITES</b>	<b>£19.95</b>
Chargrilled rib-eye steak cooked to your liking and served with French fries	
Add garlic butter, béarnaise or peppercorn sauce <b>£1.50 each</b>	
<b>FILET D'AGNEAU</b>	<b>£19.95</b>
Rump of lamb served with fresh ratatouille, potato gratin and a rosemary sauce	
<b>LOUP DE MER</b>	<b>£18.95</b>
Sea bass filets, roasted herb potatoes, cherry tomatoes and minted pea purée	
<b>MAGRET DE CANARD</b>	<b>£19.95</b>
Breast of duck with mashed potato, Savoy cabbage and an orange sauce	

## SIDES

<b>POMMES FRITES</b>	Bowl of French fries	<b>£3.95</b>
<b>SWEET POTATO FRIES</b>	Bowl of sweet potato fries	<b>£4.95</b>
<b>SALADE VERTE</b>	Selection of green leaves, cucumber, green olives, chives	<b>£3.95</b>
<b>SALADE MIXTE</b>	Cucumber, tomatoes, red onion, mixed leaves	<b>£3.95</b>
<b>POMMES GRATINÉES</b>	French style potato with cheese, garlic and cream	<b>£3.95</b>
<b>LÉGUMES</b>	Ratatouille, Savoy cabbage and broccoli	<b>£3.95</b>

## LES DESSERTS

<b>CRÊPES SUZETTE</b>	<b>£6.95</b>
Pancakes served warm with an orange sauce and vanilla ice cream	
<b>PAVLOVA</b>	<b>£6.95</b>
Meringue with seasonal berries and whipped cream	
<b>PROFITEROLES</b>	<b>£6.95</b>
Choux pastry filled with cream and covered in salted caramel sauce	
<b>BROWNIE AU CHOCOLAT</b>	<b>£6.95</b>
A homemade chocolate brownie, served with vanilla ice cream and sprinkled biscuits	
<b>TARTE AUX POMMES</b>	<b>£7.45</b>
Apple lattice with sultanas and a hint of cinnamon, served warm with crème anglaise	
<b>PUDDING AU CAMEMBERT</b>	<b>£6.95</b>
Traditional sticky toffee pudding served with vanilla ice cream and caramel sauce	
<b>CRÈME BRÛLÉE</b>	<b>£6.95</b>
Traditional French dessert topped with caramelised sugar	
<b>FONDANT AU CHOCOLAT</b>	<b>£7.45</b>
Warm chocolate sponge with a melted chocolate centre served with vanilla ice cream	
<b>GLACES</b>	<b>£6.45</b>
A choice of vanilla, strawberry or chocolate ice cream served with a wafer	
<b>SORBET</b>	<b>£6.45</b>
A bowl of refreshing lemon sorbet	
<b>FROMAGES</b>	<b>£7.95</b>
A selection of cheeses including camembert, bleu d'Auvergne and cheddar served with biscuits and grapes	

## BOISSON CHAUDES

<b>AMERICANO</b>	<b>£2.85</b>
<b>CAFÉ AU LAIT</b>	<b>£3.25</b>
<b>CAPPUCCINO</b>	<b>£3.25</b>
<b>FLAT WHITE</b>	<b>£3.25</b>
<b>ESPRESSO</b>	<b>£2.35</b>
<b>DOUBLE ESPRESSO</b>	<b>£2.95</b>
<b>BREAKFAST TEA</b>	<b>£2.95</b>
<b>EARL GREY / HERBAL</b>	<b>£3.25</b>
<b>FRESH MINT TEA</b>	<b>£3.45</b>
<b>HOT CHOCOLATE</b>	<b>£3.25</b>

SOYA MILK AVAILABLE ON REQUEST