



bread is complimentary

MENU D'AUTOMNE



LUNCH
Tue-Fri: 12-2pm
Sat: 12-3pm

EVENING
Tue-Sat: from 5pm

FRENCH TAPAS

1 amuse-bouche + 2 light bites... 14

AMUSES-BOUCHE

HUILE D'OLIVE 2.95 Virgin olive oil & balsamic vinegar	pGf Ve	TAPENADE & HOUMOUS . . . 3.95 Tapenade (olive & caper paste), Basquaise houmous	Ve
OLIVES 3.95 mixed Provence olives with garlic & herbs	pGf Ve	SAUCISSON 3.95 French salami with gherkins	pGf

LIGHT BITES

FLAN DE CHAMPIGNON . . . 5.95 V mushroom & shallot flan		POULET MARINÉ 6.95 marinated boneless chicken thigh pieces, sauce du jour dip	pGf
CROQUETTES DE CHÈVRE. 5.95 V goat's cheese croquettes, tomato & garlic relish		MERGUEZ MOUTARDE 6.95 spicy lamb sausage pieces with Dijon mustard and mayo dips	Gf
COURGETTE FARÇIE 5.95 courgette filled with peppers, onion, tomato	Gf Ve	GAMBAS & AÏOLI. 6.95 tiger prawn skewers, aioli dip	Gf
BERTHOUD SAVOYARD . . . 6.95 alpine gratin of potato, raclette cheese, lardons, garlic, Port, cream, nutmeg	Gf	MOULES PERSILLADE. 6.95 open mussels with shallot, lemon & parsley butter	Gf
CALAMAR MARINÉ. 6.95 marinated calamari meat slices with virgin olive oil, lemon and mild spice	Gf		

ENTRÉES

SOUPE DU MOMENT 5.95 Soup of the day	pGf Ve
TERRINE DU CHEF 6.50 Chef's terrine, with shallot compote, condiments & mixed salad	Gf
ESCARGOTS DE BOURGOGNE. . . . 7.95 (6) . . . 13.95 (12) Poêlon of Burgundy snails off the shell, with garlic & parsley butter	Gf
CHARCUTERIE 7.95 (FOR 1) . . 14.95 (FOR 2) Selection of French cured meats and patés, shallot compote, condiments & mixed salad	Gf
CHÈVRE CHAUD 7.95 Grilled goat's cheese toasts, walnut pieces, smoked lardons - mixed salad leaves	V without lardons
MOULES AU VIN BLANC . . 7.95 (STARTER) . . 13.95 (MAIN) Bowl of fresh mussels with white wine, cream and shallot flavoured broth	Gf
SAINT JACQUES AU COGNAC 12.50 King Scallops sauteed in virgin olive oil with Cognac - celeriac & coriander puree	Gf



MENU DU JOUR

LUNCH **EARLY EVE**

Tue-Fri: 12-2pm Sat: 12-3pm	Tue-Sat: 5-7pm
1 course: 9.95	1 course: 10.95
2 courses: 13.95	2 courses: 15.95
3 courses: 15.95	3 courses: 17.95

WE WILL COME TO YOUR TABLE AND
HAPPILY EXPLAIN TODAY'S CHOICES

SOUPE DU JOUR
Soup of the day pGf Ve

TERRINE DU CHEF
Chef's terrine with condiments and
mixed salad pGf

ENTREE DU JOUR
Starter suggestion of the day

OMELETTE AU FROMAGE
Cheese & herbs omelette Gf V
pommes frites & salad leaves

POISSON DU JOUR pGf
Fish of the day
day's garnish, vegetable, salad

STEAK FRITES pGf
Beef steak - sauce of the day
pommes frites, vegetable & salad

BURGER FRENCH LIVING
French burger with Comté cheese,
gherkins, capers, home mayo, crispy
lettuce, sundried tomato
pommes frites & salad

SUGGESTIONS DU CHEF
Chef's suggestion (s) of the day
pGf

DESSERTS DU JOUR V
day's dessert from the blackboard

FROMAGE DU JOUR V
1 piece of French cheese

GLACE V
ice cream

AUTUMN MENU

3 COURSE SET MENU 29

SOUPE DU MOMENT Soup of the day	pGf Ve
TERRINE DU CHEF Chef's terrine	pGf
ESCARGOTS DE BOURGOGNE 6 Burgundy snails	Gf
CHÈVRE CHAUD Grilled goat's cheese, walnut, lardons - salad	pGf V without lardons
MOULES AU VIN BLANC Bowl of fresh mussels with white wine broth	Gf

CASSEROLE DE LENTILLES Vegan lentils and smoked sausage casserole	Gf Ve
FILET DE BAR HOLLANDAISE Seabass fillet with home made Hollandaise	Gf
POULET AUX TROMPETTES Corn fed free range chicken supreme with black chanterelle mushroom sauce	Gf pDf
ONGLET A L'ECHALOTE French cut of beef steak, shallot sauce	pGf pDf
CASSOULET TOULOUSAIN Rich bake of duck confit, Toulouse sausage & cured pork with white lingot beans	pGf Df

ASSIETTE DE 3 FROMAGES Plate of 3 unpasteurised French cheeses	pGf V
CRÈME BRULÉE Crème brûlée	Gf V
DELICE CHOCOLAT PISTACHE Chocolate & pistachio mirror cake	V
TARTELETTE POMME-RHUBARBE Apple tart with Rhubarb compote	V
DESSERTS DU JOUR Desserts of the day - written on blackboard	V

FOOD ALLERGIES & INTOLERANCES
Gluten free? Dairy free? Allergic to a particular
ingredient? Not a problem! Please speak to our staff
about the ingredients in your meal when taking
your order. Thank you

Gf: gluten free

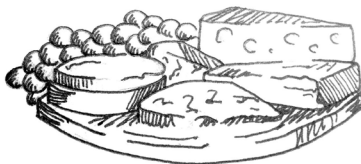
PLATS & SPÉCIALITÉS

CASSEROLE DE LENTILLES 15.95 Green lentils and diced Autumn vegetables casserole with vegan smoked sausage	Gf Ve	CASSOULET TOULOUSAIN. 19.95 Rich bake of duck confit, Toulouse sausage & cured pork with white lingot beans, carrot and tomato, topped with breadcrumbs - mixed salad	pGf pDf
FILET DE BAR HOLLANDAISE . . . 19.95 Seabass fillet with home made Hollandaise - crique ardéchoise & vegetable garnish	Gf	NOIX D'ENTRECÔTE. 21.95 Rib eye beef steak served with 2 contrasting sauces - gratin dauphinois & vegetable garnish	pGf
POULET AUX TROMPETTES 16.95 Corn fed free range chicken supreme with black chanterelle mushroom sauce - crique ardéchoise & vegetable garnish	Gf pDf	CHEVREUIL AUX MYRTILLES 19.95 Medallions of wild Scottish venison cooked rare with red wine & blueberry sauce - gratin dauphinois & vegetable garnish	pGf
ONGLET À L'ECHALOTE. 17.95 French cut of beef steak (cooked blue, rare or medium) with shallot & veal stock sauce - crique ardéchoise & vegetable garnish	pDf pGf		

SIDES

GRATIN DAUPHINOIS 3.95 Potato gratin with cream, garlic & nutmeg	Gf V
CRIQUE ARDÉCHOISE 3.95 Grated potato cake with onion, garlic & herbs	Gf Ve
POMMES FRITES 2.95 Home cut & twice cooked potato fries	Gf V
LÉGUMES 3.95 Vegetable garnish of the day	Gf Ve
SALADE VERTE. 2.95 Mixed leaves with vinaigrette dressing	Gf Ve

FROMAGES



ASSIETTE DE FROMAGES
6.50 (3) 8.50 (4) 10.75 (5)
Selection of unpasteurised French
Cheeses - Bread & mixed Salad leaves
pGf V

CÔTE DE BŒUF

serves 2 hungry diners!

PRE-ORDER RECOMMENDED - PLEASE ASK WAITER



RIB OF BEEF 45
(SERVES 2) pGf
800g rib of Beef on the bone,
carved at table & served with
2 contrasting sauces - gratin
dauphinois & vegetable garnish

DESSERTS

CRÈME BRULÉE 6.50 Classic crème brûlée with Madagascan vanilla	V Gf
DELICE CHOCOLAT PISTACHE 6.50 Chocolate & pistachio mirror cake - crème anglaise	V
TARTELETTE POMME-RHUBARBE 6.50 Apple tart with Rhubarb compote - vanilla ice cream - Calvados Syrup	V
DESSERTS DU JOUR 4.95 Dessert of the day - written on blackboard	Ve V
CAFE GOURMAND 8.95 Expresso or noisette coffee with selection of 4 mini desserts	V

MENU ENFANT

MINI PLAT DU JOUR
Mini main course from Menu du Jour

SOFT DRINK
Orange juice/Lemonade/Cordials/Cola

GLACE VANILLE
Vanilla ice cream

7.95



A French government initiative
since 2015, this logo is used
to highlight dishes made
on the premises from fresh
ingredients. This was introduced to encourage
and promote tradition & identity at a time of
increased use of industrial products.
This logo applies to all our dishes.

V: Vegetarian

Ve: Vegan

pGf: can be adjusted to gluten free on request

MENU CAFÉ - CRÊPERIE

DAYTIME ONLY

Tue-Fri: 10³⁰ - 3pm

Sat: 10³⁰ - 4pm

BREAKFAST

PETIT DÉJEUNER GALETTE 8.50
Galette Breakfast (Egg, Bacon, French Sausage, Tomato, Mushroom)
Orange Juice,
Regular Coffee or Tea

PETIT DÉJEUNER CONTINENTAL . V 6.50
Sourdough Baguette with Butter & Jam,
Croissant,
Orange Juice,
Regular Coffee or Tea



BAGUETTE BREAD BUTTER & JAM V 2.50

CROISSANT / PAIN AU CHOCOLAT V 1.50

GALETTES

Galettes are savoury crêpes, the batter is made using
gluten-free buckwheat flour from France

GALETTE COMPLÈTE 6.50
Paris Ham, Grated Mountain Cheese, Egg

GALETTE PARISIENNE 6.50
Paris Ham, Mushroom, Brie de Meaux

GALETTE VEGÉTARIENNE 6.75
Tomato, Peppers, Onion, Mushroom, Garlic, Olive Oil V

GALETTE BREAKFAST 6.75
Egg, Bacon, French Sausage, Tomato, Mushroom

GALETTE SAVOYARDE 7.20
Raclette Cheese, Potato, Golden Onion, Bacon

GALETTE NORDIQUE 7.95
Smoked Salmon, Crème Fraîche, Lemon, Capers & Dill

CRÊPES

Sweet Pancakes, batter made with white Flour from France

CRÊPE SUCRE & CITRON 4.95
Granulated Sugar & Lemon Squeeze V

CRÊPE AU NUTELLA 5.50
Chocolate & Hazelnut Paste V

CRÊPE CRÈME DE MARRONS 5.50
Sweet Chestnut Puree V

CRÊPE CHOCOLAT 5.95
Melted Dark Chocolate V

CRÊPE POMMES & CARAMEL AU BEURRE SALÉ ... 6.95
Caramelised Apple & Melted Caramel with Guérande salt Butter V

CRÊPE SUZETTE 7.50
Orange Butter & Grand Marnier Liqueur V

SUPPLÉMENTS:

CHANTILLY (WHIPPED CREAM) 1.00
ICE CREAM (ONE SCOOP) 1.00

BAGUETTES

Our bread is sourdough baguette



OEUF & CRUDITÉS 4.95
Free range hard boiled Egg, Tomato & Salad V

TERRINE DE CAMPAGNE 5.50
Coarse country style Paté, Gherkins, Tomato & Salad

CHÈVRE & TAPENADE 5.50
Goat's Cheese with Black Olive Paste Tapenade, Sesame Seeds,
Tomato & Salad V

JAMBON DE PARIS 5.50
Cooked Paris Ham, Butter, Gherkins, Tomato & Salad

SAUCISSON SEC 5.95
Salami from Lyon, Butter, Gherkins, Tomato & Salad

COMTÉ & CRUDITÉS 5.95
Unpasteurised hard Mountain Cheese, Butter, Tomato & Salad V

BRIE & CRUDITÉS 5.95
Unpasteurised Brie de Meaux, Butter, Tomato & Salad V

THON MAYONNAISE 5.95
Tuna flakes, home made Mayonnaise, Tomato & Salad

POULET & CRUDITÉS 5.95
Chicken, home made Mayonnaise, Tomato & Salad

JAMBON CRU 5.95
Cured Bayonne Ham (Parma ham style), Butter, Gherkins,
Tomato & Salad

ROQUEFORT, NOIX & CRUDITÉS 6.95
Roquefort Cheese (Blue vein, ewe's milk), Walnut pieces, Tomato & Salad V

SAUMON FUMÉ 6.95
Smoked Salmon, Lemon, Capers & Dill, Tomato & Salad



ADD CHEESE (choice of Comté or Brie). 1.50

SALADE VERTE. 2.95
Mixed Leaves with Vinaigrette Dressing

ASSIETTES - PLATTERS



Served with mixed salad and basket of baguette bread

FROMAGES 6.50 (3) 8.50 (4) 10.75 (5)
Selection of unpasteurised French Cheeses V

CHARCUTERIE (FOR 2) 14.95 .. (FOR 1) 7.95
Selection of cured Meats & Patés with Condiments

MIXTE FROMAGE/CHARCUTERIE. . (FOR 2) 16.95 .. (FOR 1) 8.95
Selection of unpasteurised French Cheeses, cured Meats & Patés with Condiments

SALADES



Bowl of mixed salad leaves, tossed in
vinaigrette dressing with basket of baguette bread

SALADE NIÇOISE 8.95
Tuna, Potato, Anchovy, Free range hard boiled Egg, Tomato, Olive

SALADE FROMAGÈRE 8.95
• Roquefort & Walnut (blue ewe's milk cheese) V
• Goat's Cheese & Olives V

SALADE COMPOSÉE 8.95
Chicken, Paris Ham, Comté Cheese, Tomatoes

SALADE SAUMON FUMÉ 9.95
Smoked Salmon with Dill Dressing, Capers, Tomato