

Sides

Fries (v) £4.5

Parmesan Fries £4.5

Seasonal Green Vegetables, Garlic Butter (v) £4.5

Herby Mushrooms (v) £4.5

Onion Rings (v) £4.5

House Salad (ve) £4.5



Toasted Baguette With olive tapenade, aïoli and sun-dried tomato butter	£7
Starters	
Baked Camembert Baguette, wooden spoon grapefruit and lime marmalade	£13
Chicken Terrine Homemade pickled vegetables	£12
Wild Rice and Asparagus Salad (v) Lemon and herb vegan yoghurt dressing	£14
Lyonnaise Salad (ve) Crispy bacon, poached egg, mustard dressing	£13
Traditional French onion soup Parmesan croutons	£12
Mains	
Chicken Basquaise Chorizo, peppers, tomato, new potatoes	£23
Vegetable Barigoule (ve) Vegetable broth, crusty bread	£21
Steak Diane French fries	£35
Bourride Provençal style fish stew, king prawns, aïoli, crusty bread	£29
Provençal Vegetable Tian (v) Pomme puree, spring greens	£22
Desserts	
Classic Apple Tarte Tatin Vanilla ice cream	£12
Corsican Lemon Mouse Meringue	£10
Chocolate Pot Raspberry gel	£14
Mini Macarons Fresh strawberries	£13
Trio of French Cheeses Fresh strawberries	£16

Please note a 10% discretionary service charge will be included in your final bill. Not all dishes have everything listed. If you have any questions regarding the menu, allergens and/or ingredients, please feel free to ask your server for more info.

