

AMUSES GUEULES

Bread & Butter	4	Marinated Olives	4	Saucisson & Cornichons	4
Rosette de Lyon	6	jambon de Paris	6	Jambon de Bayonne	8

LES ENTRÉES

Soupe aux oignons de Roscoff	Roscoff onion soup with crouton and comte cheese	9.5
Poireaux vinaigrette	Braised leeks with classic vinaigrette	8
Œuf cocotte à la truffe	Poached egg with mushrooms and truffle sauce	12
Vacherin Mont d'Or rôti	Baked seasonal mountain cheese with croutons & chutney	14
Assiette de fromages	Cheese Selection with bread & chutney	small / large
		14 / 20
Huîtres mignonettes	Oysters (x3) served with shallot vinegar	10
Moules marinières au piment d'Espelette	Classic French Mussels & Espelette pepper	11
Pâté en croûte de "George"	Pork & duck pâté served with salad and Meaux Mustard	14
Assiette de Charcuterie	Cured meat Selection with bread & butter	small / large
		14 / 20
Escargots de Bourgogne	Snails (x6) with garlic-parsley butter & bread	12
Tartare de Bœuf et reblochon fondue	classic beef tartare served on melted cheese	15

LES PLATS

Parmentier de potimarron		19
	French version of shepherd's pie made with red kuri squash	
Blanquette de lotte		28
	Classic French stew with Monkfish, carrots, mushrooms & served with pilaf rice	
Jambonnette de lapin aux trompettes de la mort		29
	Rabbit leg ballotine with mushrooms & Crozet risotto	
Filet de Bœuf, frites & sauce du jour		38
	Aubrey Allen's beef Filet served with sauce of the day and fries	
La Pièce du boucher, sauce du jour & accompagnement		market price
	Aubrey Allen's cut of the day, sauce of the day and side	

Our Classic Raclette "All you can eat" available on pre-order £32pp
*Morbier & Raclette cheese served with potatoes, mixed cured meat and gherkins
 (vegetarian & no-pork options available)*

*If you have any allergies thank you for letting the staff know before ordering
 All prices are in £ and a discretionary 13.5% service charge will be applied to all restaurants bills*