
Charcuterie tapas board to share £6.00 per person (min 2 people)

A selection of the best French charcuterie from third generation meat curers “Roches Blanches” in Normandy. With the renowned seal of approval “Label Rouge” rest assured that all of our cured meats comply with green and ethical standards. Served with pickled baby onions and cornichons.

Soupe a l'oignon *£5.50

The Classic French onion soup with gruyere cheese and croutons

Home cured organic salmon £7.95

Served with celeriac remoulade and pickled vegetables

Escargots de Bourgogne £6.95

Half a dozen of Burgundy snails in garlic butter.

Rillettes de porc maison *£6.25

Homemade coarsely shredded potted pork with prune compote and sourdough toast

Moules Marinieres £6.25

Best Scottish blue shell mussels cooked in white wine, celery and shallots

Steak Tartare £7.50

Chopped by hand to order rather than minced, please allow 10 mins

Coq au vin *£6.95 / £12.95

Free range chicken and red wine casserole

Moules Frites *£6.95 / £11.95

Large bowl of mussels and duck fat chips

Confit de canard £14.95

Classic duck confit with braised red cabbage

Boeuf bourguignon £13.95

Slow braised beef stew Burgundy style

Onglet Steak *£13.95

Typical French cut, best cooked rare

Entrecote £18.95

10 oz rib eye steak

Cote de Boeuf for 2 to share £23.50 per person

1kg whole rib of beef hung for a minimum of 30 days

(all steaks served with duck fat chips, salad garnish and “Café de Paris” butter)

Express lunch menu: 2 course £9.95 / 3 course £13.95

Available week days 12 till 3pm / weekend 12 till 5pm

Choose from dishes marked with * (onglet steak £3.00 supp)

Duck fat chips £3.50 / French beans £3.50 / braised red cabbage £3.50

Salade verte £ 2.95 / mash potato £ 2.95 / extra bread £1.75
