

French cuisine executed by
HEAD CHEF JONATHAN CASTAING

STARTERS

VEGETABLE TERRINE (gf, df) 329kCal	£11.25
<i>Tomato salsa, pea coulis</i>	
BAKED CAMEMBERT WITH HONEY 521kCal	£11.00
<i>Roasted garlic, thyme, fennel, plum rye bread</i>	
FRENCH ONION SOUP 380kCal	£11.00
<i>Gruyère cheese, croutons</i>	
PAN FRIED SCALLOPS (gf) 387kCal	£13.95
<i>Sautéed broad beans, crispy Parma ham, beurre blanc</i>	
HAM HOCK TERRINE 514kCal	£11.25
<i>Wild mushrooms, cranberry purée, grilled ciabatta bread</i>	
PARMA HAM (gf, df) 328kCal	£11.75
<i>Watermelon soup, pearl cantaloupe melon</i>	
WHITE & BROWN CRAB DOME 343kCal	£13.95
<i>Trout caviar, crispy ciabatta bread</i>	
BURRATINA (gf) 400kCal	£11.95
<i>Gazpacho, green tomato brunoise</i>	

SIDE DISHES

POMME FRITES (df) 300kCal	£4.75
POMME PURÉE 300kCal	£4.75
SPICY POTATOES WEDGES (gf, df) 250kCal	£4.75
GREEN BEANS & SHALLOTS (gf, df) 88kCal	£5.50
GRATIN DAUPHINOIS (gf) 380kCal	£4.75
SUGAR SNAPS (df) 222kCal	£4.75
<i>Garlic, panko crumbs</i>	
ASPARAGUS & SHALLOTS (gf, df) 49kCal	£5.25
PETITS POIS À LA FRANÇAISE (gf, df) 198kCal	£4.75
TOMATES À LA PROVENÇALE (gf, df) 30kCal	£4.75
<i>Thyme, onions, olive oil</i>	

DINNER SPECIAL

DELUXE CLUB SANDWICH 959kCal	£22.00	FISH AND CHIPS 761kCal	£24.00
<i>Chicken breast, bacon, lettuce, tomato, egg, mayo, fries</i>		<i>Tartare sauce</i>	
SEARED STEAK SANDWICH 751kCal	£24.00	TRADITIONAL COTTAGE PIE 989kCal	£24.00
<i>Ciabatta bread, tomato, baby gem lettuce, fries</i>		SAUSAGE AND MASH 757kCal	£18.00
		<i>Onion gravy</i>	

MAIN COURSES

MEAT

MARINATED BABY CHICKEN (gf) 740kCal	£26.00
<i>Summer coleslaw salad, vine tomatoes</i>	
LAMB SHANK (gf, df) 921kCal	£26.50
<i>Carrots, garlic confit, red wine sauce</i>	
SLOW COOKED PORK BELLY (gf, df) 450kCal	£25.50
<i>Caramelised apple, pork jus</i>	
CORN FED CHICKEN BALLOTINE 680kCal	£27.75
<i>Spinach, sautéed green peas, creamy chorizo sauce</i>	
LAMB RUMP (gf) 900kCal	£28.50
<i>Purple potatoes purée, mint jus</i>	
BEEF BOURGUIGNON (gf, df) 444kCal	£29.50
<i>Joël's signature dish of slow cooked beef, baby carrots, wild mushrooms, baby onion, red wine sauce</i>	

FISH

FRESH SQUID INK PASTA 1125kCal	£26.50
<i>King prawn, crab sauce</i>	
GRILLED SALMON DARNE (gf) 651kCal	£28.50
<i>Tartar sauce</i>	
PAN FRIED SEABASS FILLET (gf, df) 350kCal	£26.75
<i>Warm fennel salad, vierge sauce</i>	

VEGETARIAN

CIPRIAN'S STUFFED ROAST PEPPER (df) 425kCal	£19.75
<i>Mediterranean couscous, smoked paprika, tomato sauce</i>	
RATATOUILLE (gf, df) (V) 260kCal	£18.00
<i>Aubergines, courgettes, tomatoes, piperade sauce</i>	
PAN-FRIED GNOCCHI 1177kCal	£20.50
<i>Sautéed spinach, green peas, shaved Parmesan</i>	

3 COURSES SET MENU £30 / 2 COURSES SET MENU £25
 PLEASE ASK YOUR WAITER FOR TODAY'S MENU
 MAXIMUM OF 8 PEOPLE

FAMILY MENU £90.00

Based on 2 adults and 2 children dining
 Includes 3 course set menus for the parents
 and children's menus
 £18.00 per each additional child

CHILDREN'S MENU £18.00

Includes a main course, a dessert & a fruit juice

CHARCOAL GRILL

BEEF BURGER 908kCal	£20.00
<i>Add cheese</i> 52kCal	£1.80
<i>Add bacon</i> 42kCal	£1.80
CÔTE DE BOEUF SHARING 35.27 oz (gf) 1100kCal	£79.85
<i>Béarnaise sauce, peppercorn sauce</i>	
PORK CHOP (gf, df) 300kCal	£21.50
RIB-EYE STEAK 7 oz (gf, df) 619kCal	£29.50
SIRLOIN STEAK 8 oz (gf, df) 508kCal	£31.50
SELECTION OF SAUCES	£2.95
<i>Shallot (gf, df), béarnaise, blue cheese, mushroom (gf), peppercorn (gf), red wine (gf, df)</i>	

SALADS

	<i>Small</i>	<i>Large</i>
NIÇOISE SALAD (gf, df)	£7.00	£14.85
<i>Tuna, quail egg, potatoes, French beans</i>		
FENNEL SALAD (gf, df)	£7.50	£14.85
<i>Red apple, rocket salad, orange segments, radish, pickled fennel, citrus dressing</i>		
CRISPY DUCK SALAD (df)	£9.50	£16.85
<i>Baby gem salad, pickles, pomegranate, orange dressing</i>		
HEIRLOOM TOMATO SALAD (gf, df)	£7.50	£14.85
<i>Red onions, pine kernel, balsamic dressing</i>		
ROMAINE CAESAR SALAD (V)	£7.00	£14.85
<i>Parmesan cheese, anchovies, pesto croutons</i>		
<i>Add grilled chicken</i> 106kCal	£6.00	£8.00
<i>Add grilled tuna</i> 225kCal		
SEASONAL SUMMER SALAD (gf, df)	£7.50	£14.85
<i>Sugar snap, avocado, grilled papaya, cashew nuts, raspberry dressing</i>		

SNACKS & BOARDS

BREAD 900kCal	£4.50
MARINATED SPICY OLIVES (gf, df) 81kCal	£6.50
CRISPY CALAMARI 400kCal	£6.50
<i>Aïoli sauce</i>	

PLEASE NOTE: THE RECOMMENDED DAILY CALORIE INTAKE FOR WOMEN IS 2000 KCAL AND 2500 KCAL FOR MEN.

ALL CALORIES PROVIDED PER DISH ARE BASED ON 1 SERVING

DESSERTS

CHOCOLATE BROWNIE (gf)(ve) 707kCal	£11.25	CHEESE PLATTER 647kCal	£12.50
<i>Peanuts, banana, coconut cream, chocolate ganache</i>		<i>Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney</i>	
APPLE TART TATIN 550kCal	£10.50	VANILLA CRÈME BRÛLÉE 451kCal	£10.75
<i>Vanilla ice cream</i>		HAZELNUT TART 744kCal	£11.25
BLACK FOREST CAKE 1009kCal	£11.00	<i>Hazelnut orange frangipane, mascarpone cream, vanilla ice cream</i>	
<i>Chocolate sponge, vanilla cream, candied cherry, cherry gel, chocolate sorbet</i>			

(V) Vegetarian (GF) Gluten free (DF) Dairy free. For special dietary requirements and allergens, or if you would like to know about our ingredients, please ask a member of staff or our management team. Some of our dishes may contain traces of nuts.

All prices are inclusive of VAT at the current rate. A 12.5% service charge will be added to your bill.