

French cuisine executed by  
HEAD CHEF PETER SZALINKA

## STARTERS

<b>WILD MUSHROOMS</b> (V) 453kCal	£11.20
<i>Rocket, Parmesan, cream, toasted brioche</i>	
<b>FRENCH ONION SOUP</b> 380kCal	£11.50
<i>Gruyère cheese, croutons</i>	
<b>PAN FRIED SCALLOPS</b> (gf) 170kCal	£15.50
<i>Roasted cauliflower purée, kale</i>	
<b>CRAB COCKTAIL</b> 95kCal	£15.70
<i>White &amp; brown crab, gem lettuce, tomatoes, ciabatta</i>	
<b>BURRATINA</b> (gf) 400kCal	£13.75
<i>Marinated heritage beetroot, olive crumbs, green oil</i>	

## SIDE DISHES

<b>POMME FRITES</b> (DF) 300KCAL	£5.75
<b>THICK CUT CHIPS</b> 311KCAL	£5.75
<b>POMME PURÉE</b> 300KCAL	£5.75
<b>GARLIC MUSHROOMS</b> 186kCAL	£5.75
<b>MACARONI CHEESE</b> 397KCAL	£6.00
<b>BUTTERED ENGLISH GREENS</b> 68kCAL	£4.70
<i>Spring cabbage and green beans</i>	

## EXTRAS

<b>FRIED EGG</b> 124KCAL	£2.00
<b>BACON</b> 95KCAL	£2.00
<b>GRILLED HALLOUMI</b> 312 KCAL	£7.40
<b>GRILLED LOBSTER TAIL</b>	
<i>Small</i> 65kCAL	£11.00
<i>Large</i> 121kCAL	£22.00

## DESSERTS

<b>CHOCOLATE BROWNIE</b> (GF)(VE) 707KCAL	£12.50	<b>APPLE TARTE TATIN</b> 550KCAL	£10.50
<i>Peanuts, banana, coconut cream, chocolate ganache</i>		<i>Vanilla ice cream</i>	
<b>CHEESE PLATTER</b> 647KCAL	£12.50	<b>CLASSIC TIRAMISU</b> 396kCal	£10.50
<i>Roquefort, Brie, Cheddar, goat's cheese, grapes, celery, onion chutney</i>		<b>SELECTION OF ICE CREAM</b>	£3.00 PER SCOOP
		<i>Vanilla / triple chocolate / strawberry</i>	

## MAIN COURSES

### MEAT

<b>BEEF BOURGUIGNON</b> (GF, DF) 444KCAL	£29.75
<i>Joël's signature dish of slow cooked beef, baby carrots, wild mushrooms, baby onion, red wine sauce</i>	

<b>PAN FRIED BAVETTE</b> 7 OZ 474 kCal	£21.00
<i>Shallot sauce</i>	

### FISH

<b>LINGUINE VONGOLE</b> (gf) 384Kcal	£25.50
<i>Clams, garlic, wine</i>	

<b>PAN FRIED SALMON STEAK</b> 540kCal	£26.50
<i>Orange beurre blanc, bok choy, radish, candied orange, coral tuile</i>	

<b>FISH AND CHIPS</b> 761kCAL	£24.00
<i>Tartare sauce</i>	

### VEGETARIAN

<b>RATATOUILLE</b> (gf, df) (V) 260kCal	£18.50
<i>Aubergines, courgettes, tomatoes, piperade sauce</i>	

<b>PAN-FRIED GNOCCHI</b> 1177kCal	£19.75
<i>Pumpkin purée, sautéed kale, shaved Parmesan</i>	

**3 COURSES SET MENU £33 / 2 COURSES SET MENU £27**  
PLEASE ASK YOUR WAITER FOR TODAY'S MENU  
MAXIMUM OF 8 PEOPLE

### CHILDREN'S MENU £18.00

*Includes a main course, a dessert & a fruit juice*

## CHARCOAL GRILL

<b>PERI PERI BABY CHICKEN</b> 672kCAL	£27.50
<b>BEEF BURGER</b> 908kCAL	£20.00
<i>Add cheese</i> 52kCAL	£2.00
<i>Add bacon</i> 42kCAL	£2.00
<b>RIB-EYE STEAK</b> 10 OZ (GF, DF) 908KCAL	£31.50
<b>SIRLOIN STEAK</b> 10 OZ (GF, DF) 508KCAL	£31.50
<b>BEEF FILLET STEAK</b> 310KCAL	£30.50
<b>CÔTE DE BOEUF</b> 35.27 OZ (GF) 1100KCAL	£79.00
<i>Perfectly suited for sharing between two</i>	
<b>SELECTION OF SAUCES</b>	£2.95
<i>Béarnaise, blue cheese, mushroom (gf), peppercorn (gf), red wine (gf, df)</i>	

## SALADS

	Small	Large
<b>MIXED SALAD</b> (V)	£8.30	£16.50
<i>Tomatoes, red onions, cucumber, baby gem</i>	131kCal	267kCal
<b>ROMAINE CAESAR SALAD</b> (V)	£8.50	£16.70
<i>Parmesan cheese, anchovies, croutons</i>	402kCal	739kCal
<i>Add grilled chicken</i> 106kCal	£6.50	
<i>Add grilled prawn</i> 225kCal	£7.50	

## SNACKS & BOARDS

<b>BREAD</b> 900kCal	£6.50
<b>MARINATED SPICY OLIVES</b> (gf, df) 81kCal	£6.50
<b>CRISPY CALAMARI</b> 400kCal	£7.50
<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