



BRASSERIE

WHILST YOU WAIT

BREAD SELECTION	900 kCal	6.50
MARINATED SPICY OLIVES	(GF, DF) 81 kCal	6.50
CRISPY CALAMARI		7.50
Aioli sauce 400 kCal		

TO START

WILD MUSHROOM IN CREAM	11.20
Rocket, parmesan, toasted brioche (V) 453 kCal	
PAN FRIED SCALLOP	15.50
Roasted cauliflower purée, kale (GF) 380 kCal	
CRAB COCKTAIL	15.70
White and brown crab meat, gem lettuce, tomatoes, ciabatta 95 kCal	
BURRATINA	13.75
Marinated heritage beetroot, olive crumbs, green oil (GF, V) 400 kCal	
FRENCH ONION SOUP	11.50
Gruyère cheese, croutons 380 kCal	

CHEF’S CREATIONS

LINGUINE VONGOLE	25.50
Clams, garlic, white wine 384 kCal	
PAN-FRIED GNOCCHI	19.75
Pumpkin purée, kale, parmesan (V) 1177 kCal	
FRIED HADDOCK AND FRITES	24.00
Tartare, lemon 761 kCal	
RATATOUILLE	18.50
Aubergine, courgette, tomatoes, piperade sauce (GF,DF,V) 260 kCal	
PAN-FRIED SALMON	26.50
Orange beurre blanc, bok choy, candied orange 540 kCal	
PERI PERI BABY CHICKEN	27.50
Charcoal grilled, house marinade 672 kCal	

SALADS

	SMALL	LARGE
MIXED SALAD	8.30	16.50
Tomato, red onion, cucumber, baby gem (V) 131 kCal / 267 kCal		
CAESAR SALAD	8.50	16.70
Parmesan, pesto croutons 402 kCal / 739 kCal		
ADD GRILLED CHICKEN	6.50	
ADD GRILLED PRAWN	7.50	

MENU A PRIX FIXE

MENU ON REQUEST	
3 COURSE	33.00
2 COURSE	27.00
CHILDREN'S MENU	18.00
Main, dessert, fruit juice	

•• CHEF’S SIGNATURE ••

BEEF BOURGUIGNON	29.75
Slow cooked beef, carrots, mushrooms, baby onion, red wine sauce (GF, DF) 444 kCal	

PRIME CUTS FROM THE JOSPER GRILL

OUR BEEF IS HAND CUT FROM BRITISH FARMS AND FLAME GRILLED OVER CHARCOAL

CÔTE DE BOEUF 37OZ	79.00
Ideal for sharing, British bone-in rib (GF, DF) 1100 kCal	
RIB-EYE STEAK 10OZ	31.50
Aged British beef, flame grilled (GF,DF) 908 kCal	
NEW YORK SIRLOIN 10OZ	30.50
Bold flavour, well marbled (GF,DF) 508 kCal	
FILET MIGNON 7OZ	31.50
Lean and tender (GF,DF) 310 kCal	
LE TRUFFÉ BURGER	25.50
Charcoal grilled beef patty, brioche bun, truffle mayo, Le Comté cheese, pommes frites 1285 kCal	
ADD BACON	2.00

SIGNATURE SAUCE SELECTION

2.95 EACH

Shallot	Béarnaise	Blue Cheese
Mushroom (GF)	Peppercorn (GF)	Red Wine (GF,DF)

STEAK TOPPERS

GRILLED HALF LOBSTER TAIL	65 kCal	11.00
CHARCOAL GRILLED PRAWNS	225 kCal	7.50

ON THE SIDE

POMMES FRITES	(DF) 300 kCal	5.75
POMMES PURÉE	300 kCal	5.75
BUTTERED ENGLISH GREENS		4.70
Spring cabbage and green beans 68 kCal		
MAC & CHEESE	397 kCal	6.00

DESSERTS

CHOCOLATE BROWNIE	12.50
Coconut cream, ganache, peanuts (GF,VE) 707 kCal	
APPLE TART TATIN	10.50
Vanilla ice cream 550 kCal	
CHEESE PLATTER	12.50
Roquefort, brie, cheddar, goat cheese, grapes, chutney 647 kCal	
CLASSIC TIRAMISU 396 kCal	10.50
SELECTION OF ICE CREAM	PER SCOOP 3.00
Vanilla 130 kCal, Triple chocolate 150 kCal, Strawberry 130 kCal	

•• FRENCH CUISINE EXECUTED BY HEAD CHEF PETER SZALINKA

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE QUOTED IN GBP AND ARE INCLUSIVE OF VAT AT THE CURRENT RATE.

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. THE RECOMMENDED CALORIE INTAKE FOR WOMEN IS 2000 KCAL AND 2500 KCAL FOR MEN.



CHAMPAGNE & SPARKLING WINE

	SMALL	LARGE
VIA VAI PROSECCO	9.95	43.00
STELLE D'ITALIA ROSE PROSECCO	10.15	49.00
MONTAUDON CHAMPAGNE	13.95	82.00
POL ROGER BRUT RESERVE		115.00
VEUVE CLICQUOT YELLOW LABEL		130.00

WHITE WINE

LES FRANÇAIS	BOTTLE	
DOMAINE FRANK MILLET SANCERRE, Loire, 2022	64.00	
POUILLY-FUME FAVRAY, 2022	65.00	
CHABLIS, OLIVIER TRICON, 2022	68.00	
LA CIBOISE, LUBERON, M. CHAPOUTIER, 2016	70.00	

LES EUROPÉENS	GLASS	BOTTLE
EMBRUJO VERDEJO, Spain, 2021	8.95	34.00
SARTORI, PINOT GRIGIO, Italy, 2021	10.45	39.00
ALBARINO, ALBA MARTIN, MARTIN CODAX, Spain, 2021		57.25
GAVI DI GAVI, ASCHERI, Italy, 2020		58.00

LES VINS DU NOUVEAU MONDE	GLASS	BOTTLE
TOOMA RIVER, CHARDONNAY, Australia, 2021	9.75	36.00
TARAPACA, SAUVIGNON BLANC, Chile, 2022	9.95	36.00
STORMY CAPE, CHENIN BLANC, South Africa, 2021	9.95	36.00
RESERVE VIOGNIER SANTA ANA, Argentina, 2021		51.00
SAUVIGNON BLANC, THE ACORN, New Zealand, 2021		53.00

ROSÉ

	GLASS	BOTTLE
LES MOUGEOTTES, ROSÉ, France, 2021	9.95	28.50
VIA NOVA, PINOT GRIGIO ROSATO, Italy, 2021	9.45	35.00

RED WINE

LES FRANÇAIS	BOTTLE
LES MOUGEOTTES, PINOT NOIR, 2021	45.00
ROUGE L'ENFANT TERRIBLE, CÔTES DU RHONE, MASION SINNAE, 2019	49.00
BEAUJOLAIS-VILLAGES, LOUISE TETE, 2020	56.00
HAUT-MEDOC, L'ETOLIE DE VILLERGOERGE, 2019	58.00
CHATEAUNEAUF DU PAPE TRADITIONAL JANASSE, 2018	88.00
CHÂTEAU EGLISE D'ARMENS, SAINT-EMILION GRAND CRU, 2019	89.00

LES EUROPÉENS	GLASS	BOTTLE
SALENTO, BOHEME, PRIMITIVO, Italy, 2021	8.95	34.00
JOURNEY, RIOJA CRIANZA, Spain, 2018	12.95	42.00
EMBRUJO DEL CAMPO, TEMPRANILLO, Spain		43.00
NERO D'AVOLA IGT TERRE SICILIENNE, MOLINO A VENTO, Italy, 2020		47.00
CHIANTI RISERVA DA VINCI, Italy, 2017		57.00

LES VINS DU NOUVEAU MONDE	GLASS	BOTTLE
TOOMA RIVER, SHIRAZ, Australia, 2021	9.25	36.00
LANYA, MERLOT, Chile, 2021	10.95	36.00
CABLE CROSSING, SHIRAZ, Australia, 2019		45.00
TARAPACA, CABERNET SAUVIGNON RESERVA, Chile, 2020		48.00
PROJECT WINE CO., PROJECT MALBEC, Argentina, 2020		49.00
THE STUMP JUMP SHIRAZ, D'ARENBERQ, Australia, 2018		54.00
SUSANA BALBO, CRIOS MALBEC, Argentina, 2021		57.00
COLUMBIA VALLEY, CABERNET SAUVIGNON, CHÂTEAU ST MICHELLE, USA, 2018		58.00

ALL WINES SERVED BY THE GLASS ARE IN 125ML AND 175ML. WINE VINTAGES MAY CHANGE WITHOUT NOTICE.

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PLEASE DRINK RESPONSIBLY. DRINKAWARE.CO.UK