



Set Lunch Menu

£17 Two Courses

£23 Three Courses

Tuesday – Friday

Soupe du jour

Soup of the day (V)

Ou

Gambas Poêlées, Purée d'Avocat et Chorizo Croustillant, Vinaigrette Balsamique

Pan Fried Tiger Prawns served with Avocado and crispy Chorizo, Balsamic Dressing

Ou

Fromage de Chèvre et Poires en Bruschetta, Salade Mixte à la Vinaigrette d'Abricot

Goat Cheese & Pears Bruschetta served with Mix Salad and Apricot Dressing (v)

Ou

Salade d'Asperges, Jambon de Parme, Vinaigrette

Parma Ham and Asparagus Salad with French Dressing

Tarte au Cabecou et à l'Aubergine au Miel

Cabecou and Aubergine Tart with Honey (v)

Ou

Contre-Filet 250g

Sirloin of beef

Ou

Daurade Grillée, Citron et Feuille de Laurier

Grilled Sea Bream with Lemon and Bay Leaves

Served with Homecut chips and Pan fried green beans with shallots

Dessert to be chosen from the A la Carte menu

A discretionary service charge of 12.5% will be added to your final bill.

Please note our beef is a product of Simmental in the north of France and our chicken and lamb comes from the south-west of France. Some of our dishes may contain traces of nuts.



SNACKS

CROQUE-MONSIEUR £6 / MADAME £6.50

CONTRE-FILET SANDWICH £11

TUNA CLUB SANDWICH £6

CHICKEN CLUB SANDWICH £6

TARTINES £8

(Served with Green Salad & Lavender Dressing)

Tomato, Mozzarella & Pesto

Crème Fraiche with Smoked Salmon & Dill

LA PLANCHE £16

A Selection of Cheeses, Charcuterie, Foie Gras & Warmed Brioche

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