

## ENTRÉES



CHICKEN LIVER PARFAIT £9

SALAD NIÇOISE £12

TUNA TARTARE, GRILLED CIABATTA £14

BUTTERNUT SQUASH SOUP, RICOTTA GNOCCHI, CHORIZO £8

ORGANIC SALMON GRAVLAX, CUCUMBER SALAD £12

PROVENÇAL MARINATED RED PEPPERS, CAPERS, ANCHOVIES £8

POTATO GNOCCHI, CRAB ROLL, LEMON OIL £14

BABY ARTICHOKES, AVOCADO SALAD £9

WARM OCTOPUS SALAD, AUBERGINE CAPONATA £14

BABY BEETROOT SALAD, GOAT CHEESE, ORANGE DRESSING £11

DORSET FRESH CRAB RÉMOULADE £14

AUBERGINE BALSAMICO, BUFFALO MOZZARELLA £9

FOIE GRAS TERRINE, APPLE AND RED WINE JAM £14

## PLATS



BEEF TARTARE, FRITES £18

DIVER SCALLOPS, ROAST POTATOES £24

SCOTTISH HALIBUT, HARICOT COCO DE PAIMPOL £28

WILD MUSHROOMS RISOTTO, PARMESAN £19

ROAST LAMB BELLY, SALSA VERDE £23

TRADITIONAL COQ AU VIN £19

ROAST COD, POMMES ANNA, BASIL OIL £24

ARTISANAL PENNE WITH RABBIT RAGOUT £19

ROAST DUCK, PEAR, POTATO GNOCCHI £23

OXTAIL TORTELLINI, SWISS CHARD £18

PEPPERED FILLET STEAK, ROAST POTATOES £29

## SIGNATURE APÉRITIFS £12

COCO CHANEL  
*Ciroc vodka, rose liqueur, rhubarb,  
apple & grapefruit juice*LAZY LAVENDER  
*Don Julio Blanco tequila, home-made  
lavender syrup, lime juice & violette liqueur*

## CHAMPAGNES 125 ML

POMMERY, BRUT ROYAL NV £9.50

POMMERY, BRUT, ROSÉ NV £12

POMMERY, CUVÉE LOUISE, BRUT 1999 £28

## WINE BY THE GLASS

**WHITE** 175 ML  
2010 SERAME, VIOGNIER,  
LANGUEDOC £62010 COTES DE GASCOGNE,  
SOUTH WEST £82009 LUBERON, CHÂTEAU VAL JOANIS,  
RHÔNE £10.502009 RULLY, DOMAINE PONSOT,  
BURGUNDY £13**RED** 175 ML  
2010 SERAME, MERLOT, LANGUEDOC £62009 CAIRANNE, BELVEDERE,  
RHÔNE VALLEY £8.50

2006 CHÂTEAU DE RICAUD, BORDEAUX £11

2007 UVAGGIO, SPERINO, PIEMONTE £14

**ROSÉ** 175 ML  
2010 DOMAINE LA SUFFRENE, PROVENCE £11.50**SWEET & FORTIFIED** 100 ML  
2009 MONBAZILLAC, JOUR DE FRUIT,  
SOUTH WEST £7.502008 BANYULS, CHATEAU DE JAU,  
ROUSSILLON £8.50

## MINERAL WATER 1L BOTTLES £4.50

EVIAN STILL  
BARDOIT SPARKLING

## SOFT SELECTIONS

FEVER-TREE SODAS £3.50  
ORGANIC FRESH JUICES £4.00

## ASSIETTES A PARTAGER

DRY AGED CÔTE DE BŒUF, BORDELAISE SAUCE £29pp (for two sharing)

BAKED WHOLE SEA BASS, LEMON AND FENNEL, PESTO £23pp (for two sharing)

SUCKLING PIG, GRILLED APPLE £23pp (for two sharing)

## GARNITURES

GRATIN DAUPHINOIS £5 | ROCKET SALAD £4 | GREEN BEANS £5 | FRITES £4

## DESSERTS



TARTE TATIN, VANILLA ICE CREAM £9

RHUBARB MARMALADE AND ICE CREAM, SABLÉ BRETON £9

SEMI-FREDDO, CHOCOLATE STREUSEL, COFFEE GRANITÉ £7

CHOCOLAT LIÉGEOIS, VANILLA ICE CREAM £7

LE "KIT-KAT", CARAMEL, TONKA BEAN ICE CREAM £9

VANILLA MILLEFEUILLE, SALTED CARAMEL £9

PINEAPPLE CARPACCIO, LEMON SORBET £8

TRADITIONAL "COLONEL" £8

EXOTIC FRUIT PAVLOVA £9

## FROMAGES



SELECTION OF THREE OR FIVE FRENCH CHEESES £9 or £14

## GLACES &amp; SORBETS

SEASONAL SELECTION AT £2.50 per scoop

## TEAS &amp; INFUSIONS £3.50

ENGLISH BREAKFAST | EARL GREY | DARJEELING

GREEN | FRESH MINT | PEPPERMINT | CAMOMILE JASMINE

## COFFEES

ESPRESSO | MACCHIATO £3.20

DOUBLE ESPRESSO | AMERICANO | CAPPUCCINO LATTE £3.50

IRISH | FRENCH | JAMAICAN | MAYFAIR | CALYPSO COFFEE £9.50