

1 course 10.95 • 2 courses 12.95 • 3 courses 14.95

APÉRITIFS

Rhubarb G&T 6.50
Warner Edwards Rhubarb gin (25ml)
with Fever-Tree tonic or ginger ale

Kir Royal 4.95
Veuve Devienne (125ml) sparkling
wine and crème de cassis

Aperol Spritz 6.75
Aperol and Veuve Devienne
sparkling wine topped with soda

Hendrick's G&T 6.25
Hendricks Gin (25ml) with
Fever-Tree elderflower tonic

APPETISERS

Mini chorizos 3.95
Mini chorizos roasted in honey

Tapenade 3.50 *New*
Black olive tapenade with
sourdough croûtes

Fougasse 5.25 *New*
French-style garlic bread

Olives 2.95
Mixed marinated
olives

Houmous 2.95
With toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

Calamari
Lightly spiced crispy fried squid
with garlic aioli

Smoked mackerel pâté
Lightly smoked with crème fraîche,
lemon and paprika with toasted sourdough

Goat's cheese salad
Goat's cheese with marinated beetroot, chicory,
watercress, toasted walnuts and grain mustard dressing

Soup
Freshly made soup of the day

Summer risotto *New*
Goat's cheese, courgette, peas,
edamame beans, French beans and herbs
(vegan option available)

Fritôt de Brie
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Toast et champignons
Toasted sourdough topped with
fricassée of mushrooms with
(or without) smoked bacon
(vegan option available)

Arancini *New*
Tomato, basil and mozzarella rice balls
with dressed leaves and pesto mayonnaise

Goan king prawns
King prawns sautéed with an Indian spiced
butter served with grilled artisan bread
2.50 supplement

Chicken liver parfait
With grilled artisan bread
and red onion confiture

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables, salad or pommes frites (unless specified)

Moroccan chicken *New*
Lightly spiced, marinated chicken breast,
couscous tabbouleh and harissa yogurt

**Heritage tomato and
goat's cheese salad** *New*
New season heritage tomatoes,
black olive tapenade toast, goat's cheese,
dressed leaves and fresh basil

Thai fishcake
Spiced fishcake of salmon, haddock,
chilli, lemongrass, ginger, coriander and lime
with a crunchy slaw and sweet chilli sauce

Pork medallions *New*
With Béarnaise sauce and crispy smoked bacon

Bœuf bourguignon
Braised beef with shallots, red wine,
mushrooms and bacon with pomme purée
and honey-roasted carrots

Super salad
Watercress, broccoli, beetroot, couscous,
super grains, parsley and pomegranate
topped with toasted seeds, spiced chickpeas
and mint yogurt dressing with marinated
halloumi or grilled chicken
Add both for 1.50
(vegan option available)

Steak-Frites
Pan-seared minute steak (bavette cut,
served pink) served with roasted garlic and
parsley butter, pommes frites and dressed leaves
1.00 supplement

Roasted fillet of hake
Sustainably caught hake from British coastal waters,
spiced chickpea cassoulet and sauce verte

Chicken printanier
Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, peas,
truffle oil and tarragon

Summer risotto *New*
Goat's cheese, courgette, peas,
edamame beans, French beans and herbs
(vegan option available)

8oz Rump Steak
Pan-fried Scottish pasture-fed 21 day-aged steak
(best cooked slightly rare) with a choice of roasted
garlic and parsley butter or green peppercorn and
brandy sauce served with pommes frites and classic
gem lettuce wedge salad and shallot dressing
3.95 supplement

Tagine de légumes *New*
Roasted root vegetables, chickpea and
apricot tagine with pitta bread, couscous
tabbouleh and mint yogurt dressing
(vegan option available)

House burger
100% prime British beef burger, gherkins,
home-made burger sauce, plum tomatoes
and lettuce served with pommes frites
Add Le Saint Mont Cheese for 1.00

SIDES

Dauphinoise potatoes 3.50
Roasted garlic field mushrooms 3.25

French beans 3.50
With toasted almond flakes

Heritage tomato salad 3.75 *New*

Superfood side salad 3.50
Grains, couscous, mixed leaves
and pomegranate seeds

Creamed spinach 3.50

Pommes frites 2.95

House salad 3.25

DESSERTS & CHEESE

The perfect finish to your meal

Chocolate brownie
With warm chocolate sauce and
salted caramel ice cream

Crème brûlée
Our signature dessert – a French classic.
Vanilla crème brûlée freshly made
by our chefs every day

Ice cream & sorbet
Award-winning West Country
farm organic ice cream and sorbets
Please ask your server for flavours
(vegan option available)

Vanilla panna cotta
With a mixed berry compôte

Valrhona chocolate mousse
Chocolate mousse made with luxurious Valrhona
French chocolate, topped with meringue

Bistrot crêperie
Traditional French crêpes your way.
Choose vanilla ice cream or crème Chantilly.
Then choose your filling:
• Lemon • Mixed Berry Compôte • Chocolate •

Cheese board
Our typical rustic French cheese board served
with biscuits, celery and red onion confiture:

Camembert
A smooth, mild and buttery Camembert
from the southwest of Paris
Le Saint Flour Bleu
A rich and well-balanced creamy blue cheese
Le Saint Mont des Alpes
A mature regional cheese with a nutty flavour