

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
Mini chorizos roasted in honey										Y					
Tomato, mozzarella and mixed pepper arancini with roasted tomato dip	Y Unknown									Y	Y			Y	
Houmous with toasted pitta bread	Y Whe												Y		
Fougasse - Garlic and Parsley	Y Whe								M	M		M			

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Mixed marinated olives											M				
Ham and melted cheese croquettes with Dijon mayonnaise	Y Unknown								Y	Y	Y	Y			
Grilled chicken skewers marinated in a spicy chilli sauce	Y Unknown			Y				Y			M	M	Y	Y	
Soup of the Day - please ask server to see the soup allergen sheet															
Toasted sourdough with fricasse of mushrooms, with/or without bacon	Y Whe							Y		Y	Y			Y	
VEGAN - Toasted sourdough topped with wild mushrooms	Y Whe										Y				
Slow-cooked marinated wild boar tortelloni with artichoke purée, tarragon and red wine jus - STARTER	Y Whe								Y	Y	Y			Y	
Warm cured fillet of salmon, beetroot purée, pickled cucumber and baby sorrel				Y										Y	
Baked goats cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing (NEW)					M		Y Wal			Y		Y		Y	
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a plum chutney	Y Whe							M		Y		Y		Y	
Chicken liver parfait with grilled artisan bread and red onion confiture	Y Whe						M Unknown			Y			M		
Lightly spiced crispy fried squid with garlic aioli		Y							Y	Y	M	Y		Y	
Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread	Y Whe	Y		Y			M Unknown	Y			Y		M	Y	

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Seared scallops, Montpellier butter, sautéed samphire and dressed tomato			Y	Y						Y		Y		Y	
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and French beans									Y	Y	M			Y	
Beef Bourguignon - Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots	M Unknown							M	Y	Y	Y	M	M	Y	
Wild boar tortelloni, artichoke puree and thyme jus MAIN COURSE	Y Whe								Y	Y	Y			Y	
Pan-fried salmon fillet with mussels, samphire, sauce vierge and new potatoes			Y	Y						Y	M	Y		Y	
Pan-fried duck breast with dauphinoise potatoes, French beans and blackberry jus									Y	Y	Y			Y	
Honey glazed pork medallions with Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans	Y Whe							Y		Y	Y	Y		Y	
Thai Chicken Salad with rice noodles, peanuts, Asian slaw, fresh herbs, sesame seeds and a soy and chilli dressing	Y Whe				Y		M Unknown	Y			M	M	Y	Y	
Thai Halloumi Salad with rice noodles, peanuts, Asian slaw, fresh herbs, sesame seeds and a soy and chilli dressing	Y Whe				Y		M Unknown	Y		Y	M	M	Y	Y	
Warm tartlet of Caramelised onions, spinach, Le Saint Mont des Alpes cheese with herb beurre blanc, tenderstem broccoli and new potatoes	Y Whe								Y	Y	Y	Y		Y	

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Mussels in a white wine, onion, parsley, thyme and fresh cream sauce with pommes frites - MAIN COURSE			Y							Y	M			Y	
Beetroot, sweet potato and cranberry Wellington topped with spinach and vegan mozzarella, wrapped in puff pastry and served with mushroom duxelles, new potatoes and a beetroot jus	Y Whe										Y	Y		Y	
Salmon, smoked haddock, lemon and dill fishcake with sautéed spinach, soft poached egg, and hollandaise sauce				Y					Y	Y				Y	
Keralan Cauliflower and chickpea curry, savoury wild rice and clay baked flat bread	Y Whe										M	Y			
Pan-roasted halibut loin with bok choy, red chillies and coriander in a Thai infused yellow curry sauce. Served with steamed Jasmine rice				Y						Y				Y	
Scottish fillet steak, with a classic mushroom, mustard, brandy and cream Diane sauce, pommes frites and dressed watercress	Y Bar			Y						Y		Y		Y	
Half roasted chicken Maison - Garlic and parsley										Y		Y		Y	
Half roasted chicken - Forestière									Y		Y			Y	
Half roasted Picante chicken	Y Unknown			Y				Y						Y	
Pan-seared minute steak (bavette cut, served pink) with dressed leaves - please see below for sauce allergens												Y		Y	

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Scottish pasture-fed, 28 day aged beef 8oz Rump Steak served with pommes frites, dressed watercress and a choice of garlic and parsley butter or green peppercorn and brandy sauce												Y		Y	
Scottish pasture-fed, 28 day aged beef 8oz Sirloin Steak served with pommes frites, dressed watercress and a choice of garlic and parsley butter or green peppercorn and brandy sauce												Y		Y	
Roasted garlic and parsley butter for steaks										Y		Y		Y	
Green peppercorn and brandy sauce for steak									Y	Y	Y	Y		Y	
Halloumi Burger - Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise, with crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	M	Y	Y	M	
8oz prime British beef burger, Le St Mont des Alpes cheese, dill pickle, Bistrot burger sauce, tomato, lettuce with crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	
Our house burger with a French twist. Fourme d'Ambert blue cheese, bacon, dill pickle, Bistrot burger sauce, tomato, lettuce, crunchy slaw and pommes frites	Y Whe Rye Bar							M	Y	Y	Y	Y	Y	Y	
Roasted garlic field mushrooms										Y	M			Y	
French beans with toasted almond flakes					M		Y Alm			Y	M				
Creamed Spinach										Y				Y	
Tenderstem broccoli											M				

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House salad with smoked tomatoes												Y		Y	
Dauphinoise potatoes										Y	M			Y	
Pommes frites															
Truffle Fries										Y					
Sweet potato fries															
Sticky toffee pudding with vanilla ice cream	Y Unknown				M		M Unknown	M	Y	Y			M	M	
Autumn berry pavlova - Giant white chocolate and raspberry meringue, fresh blackberry compôte and crème Chantilly							M Unknown	Y	Y	Y					
West Country farm organic ice cream and sorbets. - please ask your server for the ice cream allergen sheet	Y Whe							Y	Y	Y					
Vanilla crème brûlée									Y	Y					
Iced praline nougatine parfait coated in chocolate topped with crushed peanuts and pistachio with a dark chocolate sauce	M Unknown				M	M	Y Haz Pis	Y	M	Y	M	M	M	M	
Tarte au citron with raspberry coulis and crème Chantilly	M Unknown				M		M Unknown	M	Y	Y			M	M	
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream	Y Whe				M		Y Alm	Y	Y	Y					

* Allergens marked with 'M' may contain that allergen.

 Yes  May Contain

	Allergen
Whe	Wheat
Rye	Rye
Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashews
Haz	Hazelnuts
Mac	Macadamia
Pec	Pecan
Pis	Pistachio
Wal	Walnuts