

2/3 courses 24.95/26.95

Beaujolais Nouveau Bottle 24.95 / Carafe 17.95

Available from 12pm

ENTRÉES

All served with complimentary freshly baked French bread and butter

SOUPE DU JOUR *

Made with seasonal ingredients,
your server will share today's choice

FRITÔT DE BRIE ^V

Deep-fried Brie served with dressed leaves
and plum chutney

FRICASSÉE DE CHAMPIGNONS *

Wild mushrooms with (or without ^V)
smoked bacon on toasted sourdough.

^{VE} Vegan option available.

CALAMARI ^{GF}

Lightly spiced and served
with garlic aioli

GOAT'S CHEESE SALAD ^{GF} ^V ^N

Baked goat's cheese with marinated
beetroot, chicory, watercress, toasted
walnuts and a grain mustard dressing

PATÉ MAISON *

Our house paté served with grilled
artisan bread and seasonal chutney

SIDES

ROASTED GARLIC
MUSHROOMS ^{GF} ^V 3.25

FRENCH BEANS ^{GF} ^V ^N 3.50
With toasted almond flakes

CREAMED SPINACH ^{GF} ^V 3.25

TENDERSTEM BROCCOLI ^{GF} ^V ^{VE} 3.95

HOUSE SALAD ^{GF} ^V ^{VE} 3.25

DAUPHINOISE POTATOES ^{GF} ^V 3.50

POMMES FRITES ^{GF} ^V ^{VE} 2.95

TRUFFLE POMMES FRITES ^{GF} ^V 3.95
With St Mont cheese

SWEET POTATO
POMMES FRITES ^{GF} ^V ^{VE} 3.50

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

BOEUF BOURGUIGNON ^{GF}

Our signature dish for 26 years.

Marinated diced beef is slowly braised with
red wine, shallots, mushrooms and bacon, served
with pomme purée and honey-roasted carrots

BEETROOT WELLINGTON ^V ^{VE} ^N

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

SALMON FILLET ^{GF}

With hollandaise sauce, buttered new potatoes
and tenderstem broccoli

POULET AUX CHAMPIGNONS ^{GF}

Pan-fried chicken breast in a wild mushroom,
tarragon and cream sauce with pomme purée
and French beans

HALIBUT SUPREME ^{GF}

Pan-roasted halibut loin with bok choy, red
chillies and coriander in a Thai infused yellow
curry sauce. Served with steamed Jasmine rice
3.50 supplement

STEAK ET BURGERS

Our steaks come with pommes frites, dressed
watercress and a choice of garlic and parsley
butter or green peppercorn and brandy sauce.
Our burgers are served with crunchy slaw
and pommes frites.

STEAK-FRITES ^{GF}

Prime, pasture-fed British bavette cut
minute steak. Pan-seared, served pink

7OZ FILLET STEAK DIANE *

28 day prime Scottish fillet steak, with a classic
mushroom, mustard, brandy and cream sauce
6.00 supplement

8OZ RUMP STEAK ^{GF}

Scottish pasture-fed, 28 day aged rump steak

BURGER MAISON

An 8oz prime British beef burger, St Mont cheese,
dill pickle, Bistrot burger sauce, tomato and lettuce

HALLOUMI BURGER ^V

Marinated halloumi, roasted peppers, houmous,
lettuce, tomato and a harissa mayonnaise



DESSERTS

STICKY TOFFEE PUDDING ^V
With vanilla ice cream

CRÈME BRÛLÉE ^{GF} ^V
French classic. Vanilla crème brûlée
freshly made by our chefs every day

ICE CREAM & SORBET ^{*} ^V
Please ask for flavours.
^{VE} Vegan option available.

TARTE AU CITRON ^{GF} ^V
Served with crème Chantilly

CHOCOLATE BROWNIE ^V ^N
With warm chocolate sauce and
salted caramel ice cream



Scan this code
to read further
allergen information.

^{GF} Suitable for a gluten-free diet, please advise your server. ^{*} Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. ^V Suitable for vegetarians. ^{GF} Suitable for vegans. ^N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

BEAUJOLAIS DAY

Thursday 18th November

