

PETITS PLATS

Enjoy our range of appetisers, perfect with your apéritifs

MINI CHORIZOS GF 4.25
Roasted in honey

TOMATO & MOZZARELLA
ARANCINI V 3.95
Served with roasted tomato dip

HOUMOUS * V VE 3.75
Served with toasted pitta bread

OLIVES GF V VE 2.95
Mixed marinated
pitted olives

HAM & CHEESE
CROQUETTES 4.50
Served with Dijon mayonnaise

CHICKEN SKEWERS 4.95
Marinated in a sweet and mild spiced
chilli sauce then grilled

ENTRÉES

All served with complimentary freshly baked French bread and butter

FRITÔT DE BRIE V
Deep-fried Brie served with dressed
leaves and plum chutney

GOAN PRAWNS *
Sautéed king prawns with an
Indian spiced butter served with
grilled artisan bread
2.00 supplement

CALAMARI GF
Lightly spiced and served with garlic aioli

TARTE AUX CHAMPIGNONS V
Fricassée of wild mushrooms in a puff
pastry tart, with or without bacon
VE Vegan option available.

SOUPE DU JOUR *
Made with seasonal ingredients,
your server will share today’s choice

LYONNAISE SALAD
Poached egg in a crispy panko crust,
Morteau sausage, dressed leaves,
bacon and croutons

SMOKED
MACKEREL PÂTÉ *
Lightly smoked mackerel with crème fraîche,
lemon, paprika and sourdough toast

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

CHICKEN PRINTANIER GF
Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, peas, truffle oil
and tarragon served with tenderstem broccoli
and new potatoes

HERB CRUSTED
FILLET OF SALMON *
With risotto, spring vegetables and
a saffron infused sauce

RISOTTO VERT GF V
Asparagus, French beans, peas, edamame beans,
tarragon and parsley

HALIBUT SUPRÊME GF
Pan-roasted halibut fillet with bok choy, red chillies
and coriander in a Thai infused yellow curry sauce.
Served with steamed Jasmine rice
3.00 supplement

BISTROT ROASTS
Our roasts are served with roast potatoes,
Yorkshire pudding, red cabbage, broccoli,
carrots and red wine gravy.

Choose from:
Roast rump of beef *
Half roasted chicken *

ROAST PORK BELLY GF
With crispy crackling, wholegrain mustard
pomme purée, apple, pancetta, French beans,
honey-roasted carrots and blackberry jus

7OZ FILLET STEAK GF
28 day prime Scottish fillet steak with a
classic red wine jus, dauphinoise potatoes
and tenderstem broccoli
5.00 supplement

ROASTED ROOT
VEGETABLE TAGINE * V N
Roasted root vegetables, chickpea and
apricot with pitta bread, couscous tabbouleh
and yoghurt dressing.
VE Vegan option available.

STEAK-FRITES GF
Prime, pasture-fed British bavette cut minute
steak. Pan-seared, served pink. Served with
pommes frites, dressed leaves and a choice of
garlic and parsley butter or peppercorn and
brandy sauce

BOEUF BOURGUIGNON GF
Our signature dish for over 25 years.
Marinated diced beef slowly braised with red
wine, shallots, mushrooms and bacon, served
with pomme purée and honey-roasted carrots

ACCOMPAGNEMENTS

ROASTED GARLIC
MUSHROOMS GF V 3.50

TENDERSTEM
BROCCOLI GF V VE 3.95

DAUPHINOISE
POTATOES GF V 3.50

SWEET POTATO
POMMES FRITES GF V VE 3.50

FRENCH BEANS GF V N 3.50
With toasted almond flakes

HOUSE SALAD GF V VE 3.25

POMMES FRITES GF V VE 2.95

CAULIFLOWER
GRATIN GF V 3.50

DESSERTS

The perfect finish to your meal

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

TARTE AU CITRON GF V
Served with crème Chantilly

POT AU CHOCOLAT
ET FRAMBOISE V
Rich chocolate mousse with a raspberry
coulis layer, with fresh raspberries and a
sablé biscuit

PRALINE &
CHOCOLATE BOMBE GF V N
Iced praline cream with amaretti
biscuit in a chocolate shell, served with
warm chocolate sauce

STICKY TOFFEE PUDDING V
With vanilla ice cream

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



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. VE 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.