PRIX FIXE

2 courses 14.95 · 3 courses 17.95

Monday to Saturday 12-6pm

ENTRÉES

All served with complimentary freshly baked French bread and butter (140kcal).

SOUP DU IOUR (*)

Your server will share today's choice (from 133kcal)

BAKED CAMEMBERT (*)

With toasted sourdough and red onion confiture (363kcal)

SMOKED MACKEREL PÂTÉ (*)

Lightly smoked mackerel with crème fraîche, lemon, paprika and sourdough toast (233kcal)

TARTE AUX CHAMPIGNONS V

Fricassée of wild mushrooms in a puff pastry tart (251kcal) (with bacon 291kcal)

© Vegan option available (248kcal)

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

STEAK-FRITES @F

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with dressed leaves, pommes frites and peppercorn sauce (908kcal)

HONEY GLAZED PORK MEDALLIONS

With caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans (964kcal)

CHICKEN DIANE

Pan-fried chicken breast with a Diane sauce, dauphinoise potatoes and French beans (823kcal)

HAKE FILLET @F

With chorizo, courgette, chickpea stew and tenderstem broccoli (456kcal)

ROASTED VEGETABLE TAGINE (*) V N

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Roast butternut squash, swede, chickpea and apricot with pitta bread, couscous tabbouleh and yoghurt dressing (1226kcal)

VE Vegan option available (1187kcal)

CROQUE MONSIEUR

Classic French grilled sandwich of smoked ham, melted cheese and Béchamel sauce, with pommes frites and dressed leaves (995kcal)

DESSERTS

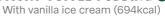
POT AU CHOCOLAT V



CRÈME BRÛLÉE @ V

French classic. Vanilla crème brûlée freshly made by our chefs every day (669kcal)

STICKY TOFFEE PUDDING V



ORGANIC ICE CREAM & SORBET (*)

Please ask for flavours (from 225kcal/95kcal per scoop) © Vegan option available



Scan this QR code for detailed allergen information.

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.

Suitable for vegetarians.

Suitable for vegetarians.

Suitable for vegans.

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.