

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 JOUR *

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

BAKED CAMEMBERT * V

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)

VE Vegan option available (248kcal)

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

STEAK-FRITES GF

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 GF

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

ROASTED VEGETABLE TAGINE * V N

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

Rich chocolate mousse with a raspberry
coulis layer, fresh raspberries and
a sablé biscuit (633kcal)

CRÈME BRÛLÉE GF V

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

STICKY TOFFEE PUDDING V

With vanilla ice cream (694kcal)

ORGANIC ICE CREAM & SORBET * V

Please ask for flavours
(from 225kcal/95kcal per scoop)

VE Vegan option available



Scan this QR code for detailed 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.