

Prix fixe

BRASSERIE

Plat du Jour 14.90

Shepherd's Pie with creamy
mashed potato. Buttered
broccoli and carrots

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00
Aperol Spritz 7.50

Hugo St. Germain 7.50

*(Refreshing Prosecco over ice with St
Germain elderflower liqueur, lime & mint)*

Ala Carte Menu

28th February – 13th March 2019

Starters

Soups du jour 5.50 (please ask or see mirror)

Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.50

Comte and smoked paprika cauliflower cheese with herb crumbs, chervil and endive salad 6.90 (v)

Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 7.90

Trio of Seared Scallops, carrot and miso puree, grilled asparagus, pancetta and shallot vinegar 10.90

Pan-fried balsamic Duck Livers on toasted brioche with black grapes, toasted almonds and creamy gravy 7.50

Grilled Mussels in garlic, Pernod & parsley butter or **Steamed** Mussels in white wine, shallots and cream 7.20

Handpicked Dorset Crab mayo toasted sour dough bread, ripe avocados, hot sauce, fresh dill 9.20

Chickpea and coriander Falafels with hummus, aubergine shakshuka and tahini 5.90 v (vegan)

Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 2.50 each

Brasserie Salads (6.90 as a starter or 12.90 main)

Grilled Goat's cheese on bruschetta with poached pears, rocket and mustard dressing (v)

Sautéed Smoked Chicken salad, sundried tomatoes, new potatoes, house dressing

Roasted Flat Mushroom Gratin with comte cheese, radicchio and roquefort dressing (v)

Main Courses

Chargrilled Ribeye Steak, mashed potatoes, black pepper and light blue cheese sauce 18.90

Seabass fillets, lemon sautéed prawns, tender stem broccoli, sauce beurre blanc 16.90

Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, roast carrots pepper corn sauce 16.80

Seared Tuna Steak with sautéed chorizo, chickpeas, tomatoes, French beans, new potatoes & confit tomatoes 18.50

Rump of Lamb with aubergine begendi, lecho peppers, roast carrots, tender stem broccoli, red wine jus 17.90

Hake Fillet with Jerusalem artichoke puree, roasted root vegetables, spinach and lemon butter 16.50

'Tartiflette' Gratin of potatoes with Reblochon cheese, buttered shallots and mushrooms 13.90 (v)

Roasted Butternut squash and balsamic vegetable ragout with fried Halloumi, humus and tahini 13.90
(vegan option with falafels instead of Halloumi) (v)

'Steak & Moules Frites'

Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 18.90

Bavette Steak with shallot and mushrooms red wine bordelaise sauce and French fries 15.90

Hand chopped steak tartare with capers and homemade French fries 14.90 (optional egg yolk +£1)

Moules Marinière in white wine, shallots and garlic, homemade French Fries 15.90

Rouge Prix Fixe 3 Courses £24.90

Falafel or goats cheese salad + Bavette Steak or Hake Fillet + Any Dessert

Bleu Prix Fixe 3 Courses 28.90

Grilled Mussels or Steamed Mussels + Entrecote Steak & Frites or Tuna Steak + Any Dessert

Side Orders 3.50

- Buttered Greens • Green salad • Homemade French fries • Wilted Spinach • Tomato and red onion salad
 - Dauphinoise potatoes • Sautéed new potatoes • Rocket and parmesan salad • Marinated Olives • Hummus
- Extra Basket of Bread 1.50