

Freshly baked breads, beurre demi-sel (v) £5
Gordal olives (v) (vg) £7
Truffle & Pecorino nuts * (v) £6
Home-baked cheese straws (v) £8
Glazed cocktail sausages £8
Gruyère, crème fraîche & truffle flatbread (v) £14
Assiette de charcuterie £15

Menu Prix fixe

2 courses £20 3 courses £25

available 12-3pm & 5-6:15pm

Chicken liver parfait, spiced apricot chutney
Beetroot and Feta cheese tartine (v)
Salade frisée aux lardons
Céleri rémoulade et jambon de Bayonne
Potage Cultivateur

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Jerusalem artichoke & truffle risotto (v) (vg on request)

Wild mushroom linguini (v)  
Moules-frites  
Toulouse sausages, Pommes purée  
Lamb's kidneys à la diable

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Galette des Rois *
Tarte au Citron
Selection of ice creams and sorbets

Shaved fennel and radish salad (v) £14
Beetroot and Feta cheese tartine (v) £14
French onion soup £14
Langoustine bisque £16
Smoked salmon, capers & shallots £21
Crab mayonnaise with pickled cucumber £22
Half dozen Maldon rock oysters £24
Chicken liver parfait, spiced apricot chutney £16
Terrine of Landes foie gras, Muscat jelly £32

Les Escargots 'Maison' half dozen £18 / dozen £36 / flambéed with Pernod £3

Jerusalem artichoke & truffle risotto (v) (vg on request) £26

Wild mushroom linguine (v) £26

Poached sea trout, leeks & chive beurre blanc £28

Suprême of halibut, morels & Champagne sauce £42

Baked lobster with lemon butter £65

Confit of duck with braised red cabbage £28

Côte de veau, sage and capers £45

Tournedos "Rossini" - beef fillet with foie gras & truffle £65

Châteaubriand, Sauce Béarnaise (for 2) £110

Pommes Frites £6 Pommes Dauphinoise £8 New Potatoes £6

Spinach £5 Minted Peas £6 Haricots verts £5

Wild mushrooms & foie gras £16

Crème Brûlée £14 Tarte au Citron £14 Galette des Rois * £14

Soufflé au chocolat (20 mins) £16 Selection of ice creams and sorbets £14

Selection of French cheeses (3) £15 Madeleines £5

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

* Item containing nuts (v) vegetarian (vg) vegan

SLOW & SURE



WE ARE DOG FRIENDLY