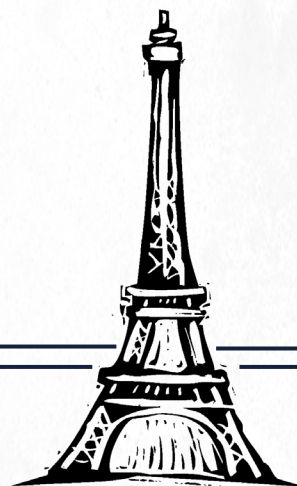


MON PLAISIR



NIBBLES

BREAD AND BUTTER BASKET	4.00
MIX NUTS	4.00
OLIVES	4.00
SAUCISSONS SECS	4.00
PLATEAU DE FROMAGE A Selection of 4 Pieces of Pasteurised and Unpasteurised Cheese from our Cheeseboard	16.00
INDIVIDUAL CHEESE PORTION	4.50
ASSIETTE DE CHARCUTERIE ET DE FROMAGE À PARTAGER Platter of Cured Meat and Cheese to share served with 1 Basket of Fresh Bread	23.00
ASSIETTE D'ANTIPASTI ET JAMBON DE PARME AU PESTO Chargrilled Courgettes, Aubergine, Roasted Pepper, Artichoke and Sundried Tomato with Parma Ham and Pesto to share	23.00

OMELETTE

Not available on Friday and Saturday Evening

OMELETTE, SALADE ET POMMES ALLUMETTES Omelette with Chips and Salad. Choose 2 fillings (Ham, Cheese, Mushrooms, Chives, Tomato, Onion, Bacon) Extra filling £1.50	18.00
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VEGAN

CITROUILLE RÔTIE, HARICOTS BLANCS ET VINAIGRETTE GREMOLATA Sweet and Sour Roasted Pumpkin, Butter Beans with Coconut and Gremolata Dressing	18.50
POIVRON FARCI AU RIZ EXOTIQUE Pepper stuffed with Exotic Rice	18.50



TARTIFLETTE

TARTIFLETTE Traditional baked Reblochon with Potatoes, Bacon, Onion and Green Salad (Bacon can be substituted for Cherry Tomato)	21.50
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ENTRÉES

GRATINÉE À L'OIGNON Traditional Onion Soup	9.75
CASSOLETTE D'ESCARGOTS Les 6 Les 9 Les 12 Snails cooked in Garlic, Ricard and Parsley Butter	10.00 14.00 20.00
TARTARE DE BOEUF COUPÉ AU COUTEAU Hand cut raw Beef Tartare	12.00
MOULES MARINIÈRES À LA CRÈME Mussels cooked in White Wine and Cream	11.00
TATAKI DE SAUMON FAÇON MON PLAISIR Seared Marinated Salmon in Soya Sauce with Condiments	15.00
CROTTIN DE CHAVIGNOL Warm Goat's Cheese in Filo Pastry, Red Onion Chutney	9.50
SALADE DE LENTILLES DU PUY AUX PETITS LÉGUMES (Vegan) Lentils Salad with Vegetables	11.00
SALADE MON PLAISIR	Ask

VAT Included. A discretionary 12.5% Service Charge will be added to your Bill.

POISSONS

SAUMON, LÉGUMES VERTS ET TERIYAKI SAUCE	25.50
Salmon with Mix Green Vegetables and a Teriyaki Sauce	
FILET DE DORADE RÔTI, RATATOUILLE ET SAUCE VIN BLANC	25.50
Roasted Fillet of Sea Bream with Ratatouille and a White Wine Sauce	
ST JACQUES ET GAMBAS CROUSTILLANTES, PURÉE DE CÉLERI RAVE ET BEURRE AU PASTIS	29.50
Scallops and Kataifi Gambas with Celeriac Purée and Pastis Butter Sauce	
MOULES MARINIÈRES À LA CRÈME ET POMMES ALLUMETTES	21.50
Mussels cooked in White Wine and Cream, Pommes Allumettes	

*If you wish to substitute the garnish £2.00 will be added to your dish

VIANDES

CUISSE DE CANARD CONFITE, POMME PURÉE À LA MOUTARDE ET JUS CORSE	26.50
Leg of Duck Confit, Grainy Mustard Mash Potato and Veal Jus	
POULET FAÇON COQ AU VIN, POMMES DE TERRE VAPEUR	24.00
Coq au Vin (Chicken) with boiled Potatoes in Red Wine, Bacon and Mushroom Sauce	
ENTRECOTE GRILLÉE, BÉARNAISE OU POIVRE, POMMES ALLUMETTES	28.50
Rib Eye Steak with Béarnaise or Pepper Sauce and Pommes Allumettes	
TARTARE DE BOEUF COUPÉ AU COUTEAU	27.50
Hand cut Raw Beef Tartare with Pommes Allumettes	
ESCALOPE DE VEAU AUX MORILLES ET POMMES ECRASÉES	29.50
Escalope of Veal, crushed Potatoes, Morel Mushroom and Cream Sauce	
CHEVREUIL, LÉGUMES D'HIVER ET CHÂTAIGNES, SAUCE GRAND VENEUR	32.00
Venison with Root Vegetables and Chestnut, Red Wine and Redcurrant Sauce	

*If you wish to substitute the garnish £2.00 will be added to your dish

LÉGUMES

LÉGUMES DU JOUR: Vegetable of the Day	5.00
POMMES NOUVELLES: New Potatoes	4.50
GRATIN DAUPHINOIS: Sliced Potatoes baked with Cream and Cheese	5.50
POMMES ALLUMETTES: Thin Chips	4.50
SALADE VERTE/ PANACHÉE/ TOMATES: Green, Mix or Tomato Salad	4.50
ÉPINARDS À LA CRÈME: Spinach with Cream	4.50
HARICOTS VERTS: French Green Beans	4.50
PETITS POIS À LA FRANÇAISE: Peas with Cream and Bacon	4.50

Please always inform a member of staff of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.



WINES & MORE

APERITIF

	<u>150ML</u>		<u>100ML</u>
KIR:	8.00	POMMEAU DE NORMANDIE,	9.50
Cassis, Framboise, Mure, Pêche, Abricot		LILLET ROUGE/LILLET BLANC	10.00
KIR ROYAL:	16.50	PINEAU DES CHARENTES, MONTIFAUD	10.50
Cassis, Framboise, Mure, Pêche, Violette, Abricot		JEREZ FINO TRADICION SHERRY (dry)	10.50
VINS PÉTILLANTS:			
GL. BOUVET BRUT SAUMUR	11.00	BEERS (Bottles)	<u>330ML</u>
GL GALLIMARD CHAMPAGNE	16.00	WOLFØX PILSNER / IPA	6.00
		KRONENBOURG	6.00
APÉROL SPRITZ	10.50	LEFFE BLONDE	7.00
LIMONCELLO SPRITZ	10.50	GALIPETTE CIDER BRUT OR PINK	7.00
ESPRESSO MARTINI	12.50		
PIMM'S LEMONADE	9.50	SOFT DRINKS	
ELEA'S COCKTAIL	12.50	STILL WATER 750ML	4.75
Amaretto, Cointreau, Lemon & Pineapple Juice		STILL WATER 330ML	3.00
		SPARKLING WATER 750ML	4.75
		PERRIER 330ML	3.00
	<u>50ML</u>		
RICARD	9.50	COKE / DIET COKE / COKE ZERO	3.50
MARTINI: BIANCO/ ROSSO/ DRY	6.00	ORANGINA	5.00
GIN GORDON	8.00		
BOMBAY SAPHIRE	8.50	MIXERS:	3.00
GIN DISTILLERIE DE PARIS BATCH No 1	13.50	SODA / TONIC / SLIMLINE TONIC / LEMONADE	
STOLICHNAYA	8.00	BITTER LEMON / GINGER ALE / GINGER BEER	
GREY GOOSE	13.00	BITBURGER (Alcohol Free Beer)	5.50
CAMPARI	7.00	GALIPPETTE (Alcohol Free Cider)	7.00
BACARDI	7.50	STRYKK GIN (Alcohol Free)	8.50
WHISKY:			
J&B, FAMOUS GROUSE, BELL'S	8.00	VIRGIN 74	9.50
JACK DANIEL'S	8.50	(Non-Alcoholic Gin with Lemon and Non-Alcoholic Sparkling Wine)	
		MARIE GALANTE	9.50
		(Non-Alcoholic Rhum with Vanilla Syrup, Lemonade and Non-Alcoholic Wine)	

Alcohol available in measure of 25ml and 50ml

SPARKLING WINES

	150ML	750ML
BOUVET BRUT SAUMUR	11.00	42.00
CHÂTEAU DE LA PRESLE ROSÉ, Loire (Chardonnay & Arbois)		50.00
GALLIMARD PÈRE ET FILS, Brut Cuvée de Réserve (Pinot Noir)	16.00	68.00
CHAMPAGNE GUY MÉA, Premier Cru (Pinot Noir & Chardonnay)		84.00
GALLIMARD PÈRE ET FILS ROSÉ		81.00
VEUVE CLICQUOT		99.00

ROSÉS

	175ML	250ML	500ML	750ML
VIN D'OC, Claude Serra & Daniel Orsolini, Languedoc (Grenache Blanc, Sauvignon Blanc & Teret)	9.25	12.00	22.50	31.00
MONT D'HORTES, Cuvée 4 Saisons, Languedoc-Roussillon (Grenache)	9.75	13.00	24.00	33.00
LA COSTE ROSÉ D'UNE NUIT, Provence, Côteaux d'Aix (Syrah, Grenache, Cabernet)	12.00	15.00	29.00	
SANCERRE ROSÉ, Domaine Firmin Dézat, Loire 2021/22 (Pinot Noir)				58.00

VAT Included. A discretionary 12.5% Service Charge will be added to your Bill.

BLANCS WHITE WINES	175ML	250ML	500ML	750ML
VIN D'OC, Claude Serra & Daniel Orsolini, Languedoc (Grenache Blanc, Sauvignon Blanc & Teret)	8.75	11.50	22.00	29.00
BLASON FRIULANO, Italy 2017 (Friulano)	9.00	11.75	22.25	30.00
CÔTES DE GASCOGNE, Jean des Vignes, Sud Ouest, 2022 (Colombard)	9.25	12.00	22.50	31.00
SAINT DÉSIR SAUVIGNON, Sud Ouest 2022	9.75	13.00	24.50	33.00
CHARDONNAY, Vigne d'OC, Languedoc, 2022	10.00	13.50	26.00	34.00
CHÂTEAU HAUT RIAN, Bordeaux Blanc 2022 (Sauvignon-Sémillon)				38.00
CÔTES DU RHÔNE, Cellier des Chartreux, Vallée du Rhône 2022 (Viognier, Roussane & Clairette)				40.00
PICPOUL DU PINET, Font-Mars, Languedoc, 2022 (Piquepoul)	12.50	15.00	29.00	42.00
MUSCADET SUR LIE, Château de la Ragotière, Loire 2022 (Melon de Bourgogne)				44.50
GAVI, del Comune di Gavi DOCG Bric Sassi, Piedmont, Italy 2022 (Cortese)				46.00
REUILLY BLANC, Domaine Cordeillat, Loire 2020 (Sauvignon)				50.00
RIESLING, Muschelkatch, Vin D'Alsace 2021				60.00
POUILLY FUMÉ, Les Vieillottes, Loire 2022 (Sauvignon Blanc)				62.00
SANCERRE, Domaine Firmin Dézat, Loire 2022 (Sauvignon Blanc)				64.00
CHABLIS, Jean Collet, Bourgogne 2022 (Chardonnay)				66.00
MONTAGNY, Dom. Feuillat-Juillot, Bourgogne 2022 (Chardonnay)				68.00
POUILLY FUISSÉE VIEILLES VIGNES, Jacques Saumaize, Bourgogne 2022 (Chardonnay)				89.00
VACQUEYRAS BLANC « VIEILLES VIGNES », Dom. Le Clos des Cazaux, Vallée du Rhône 2021 (Clairette, Viognier, Roussanne)				90.00

ROUGE RED WINES	175ML	250ML	500ML	750ML
VIN D'OC, CLAUDE SERRA & DANIEL ORSOLINI, Languedoc (Grenache Noir, Merlot & Cinsault)	8.75	11.50	22.00	29.00
DOMAINE LA CROIX BELLE, Côtes de Thongue Languedoc Roussillon 2023, (Merlot)	9.00	11.75	22.25	30.00
LOPEZ DE HARO RIOJA, Spain 2022 (Tempranillo)	9.75	13.00	24.50	33.00
PINOT NOIR, Languedoc 2022	11.50	14.00	27.50	39.00
CÔTES DU RHONE, Cellier Chartreux, Vallée du Rhône 2022 (Shiraz, Grenache, Mourvèdre, Carignan)	12.00	14.50	28.00	40.00
CHÂTEAU HAUT RIAN, Côtes de Bordeaux, Bordeaux 2019 (Cabernet Sauvignon & Franc, Merlot)	12.50	15.00	29.00	42.00
BEAUJOLAIS VILLAGES, Domaine André Colonge, Beaujolais 2021 (Gamay)	13.00	15.75	29.50	43.00
DOMAINE DE L' OSTAL ESTIBAL, Famille Cazes, Minervois 2021 (Syrah, Grenache & Carignan)	14.50	16.25	31.50	45.00
MADIRAN, Tour de Boucasse, Sud-Ouest 2020 (Tannat, Cabernet Sauvignon & Franc)				49.00
REUILLY, Domaine Cordeillat, Loire 2022 (Pinot)				50.00
CÔTES DU ROUSSILLON VERTIGO MAURY, Languedoc-Roussillon 2020 (Grenache, Carignan & Syrah)				50.00
CHÂTEAU NOAILLAC, Cru Bourgeois, Haut Médoc, Bordeaux 2017 (Cabernet Sauvignon & Merlot)				52.00
BARBERA, D'Alba Butti, Italy 2020 (Barbera)				56.00
GIGONDAS, Tradition Font-Sane, Côtes du Rhône 2021 (Grenache, Shiraz, Mourvèdre)				62.00
SANCERRE ROUGE, Domaine Firmin Dézat, Loire 2022 (Pinot Noir)				64.00
CHÂTEAU LES ORMEAUX, Lalande de Pomerol, Bordeaux 2017 (Cabernet Sauvignon & Franc, Malbec & Merlot)				65.00
BOURGOGNE DOMAINE GEORGES JOILLOT, Côte d'Or, Bourgogne 2022 (Pinot Noir)				70.00
S DE SIRAN, Margaux, Bordeaux 2017 (Cabernet Sauvignon, Merlot & Petit Verdot)				81.00
CHÂTEAU SERILHAN, St Estèphe, Bordeaux 2017 (Cabernet Sauvignon & Franc, Malbec, Merlot, Petit Verdot)				82.00
BAROLO CASTAGNI, La Morra, Italy 2017 (Nebbiolo)				85.00
BOURGOGNE RENÉ BOUVIER, Gevrey Chambertin Bourgogne 2021 (Pinot Noir)				85.00
SARGET GRUAUD LAROSE, St Julien, Bordeaux 2018 (Cabernet Sauvignon, Merlot)				110.00
SANTENAY BEAUREGARD, 1 er Cru, Domaine Roger Belland, Bourgogne 2021 (Pinot Noir)				110.00

THE VINTAGES MAY CHANGE

SET MENU CHANGING EVERY **WEDNESDAY**
at £27.50 for 3 courses and £22.50 for 2 courses