APÉRITIFFrom 11am Saturday From 12 noon Sunday

Veuve Clicquot Yellow Label  
Champagne, Reims, France

12.5

Pin-Up session IPA 33cl  
Aromatic, light and hoppy with citrus and floral aromas

6

Seasonal G&T  
Diplôme dry gin, tonic, lavender, rosemary

9

Elderflower spritz  
St Germain, white wine, soda

8.5

Negroni  
Martini Rosso, Diplôme dry gin, campari

8.5

STARTERS & SHARING

Chicken breast croquettes  
Harissa mayonnaise

6.5

Turmeric & paprika fried cauliflower  
Lemon oil, spicy veganaise

5.5

Crudités  
Cashew cream, cayenne pepper

6

Beef carpaccio  
Parmesan, truffle oil, rocket

6.5

Burrata  
Cherry tomatoes, basil cress, pesto

10

Salmon carpaccio  
Cucumber, red chilli, chives, citrus

8.5

Baked Camembert  
Crushed walnuts, truffle oil, crostini, baby leaves

16

SANDWICHES

Lobster brioche  
Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun

16.5

Cod goujon brioche  
Tartare sauce, mixed leaves

10

Mixed vegetable tartine  
Roasted peppers, avocado, Portobello mushroom, spiced veganaise, mixed leaves

7.5

Chicken Puy de Dôme  
French fried chicken, melted Cheddar, tomato sauce, brioche, mixed leaves

9

Croque Monsieur  
Meule bread, béchamel sauce, Serrano ham, Cheddar, mixed leaves

10.5

SIDES

Fries

3.5

Sweet potato fries

4.5

Mixed spring greens

4.5

Half avocado  
Pink grapefruit, pomegranate, basil, lemon oil

3.75

New potatoes & samphire

4.5

Grilled chilli tenderstem broccoli

4

Mashed potato

3.5

Mixed leaves

3.5

ALL DAY BREAKFAST

Full French  
Toulouse sausage, eggs any way, Portobello mushroom, Alsace bacon, baked beans, potato rösti, kale, slow roasted tomatoes

12.5

French toast brioche  
Strawberries, blueberries, caramelised banana, crème fraîche, maple syrup

11.5

Free range poached or scrambled eggs on our meule toast  
Kale, slow roasted tomatoes

7.5

Scrambled eggs and black truffle on our meule toast

12.5

Benedict  
Serrano ham, poached eggs, toasted brioche, hollandaise sauce

9.5

Lobster Benedict  
Lobster, poached egg, potato rösti, hollandaise sauce

13.75

Royale  
Smoked salmon, poached eggs, toasted brioche, hollandaise sauce

9.75

Florentine  
Spinach, poached eggs, toasted brioche, hollandaise sauce

9

Omelette and our seigle noir toast  
Plain or egg white omelette, kale, slow roasted tomatoes

7.5

Add a filling  
Tomatoes, mushrooms, cheese or ham

1.5

Avocado on our cereal toast  
Poached eggs, slow roasted cherry tomatoes, toasted seeds

10.5

Add toasted feta

1.75

SALADS

Superfood salad  
Quinoa, sweet potato, tenderstem broccoli, pomegranate, baby kale, French dressing

9.5

Add corn fed chicken breast

7.5

Add halloumi

4.5

Salade de chèvre chaud  
Warm goats’ cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing

9.5

Caesar salad  
Baby gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing

7.5

Add corn fed chicken breast

7.5

MAINS

Moules Marinière  
Mussels, white wine, garlic, parsley, fries

15.5

Lobster spaghetti  
Lobster, spaghetti, lobster bisque, slow roasted cherry tomatoes, basil cress

28

Chicken paillard  
Butterfly chicken breast, Kalamata olives, green beans, shallots, pistachios, pesto, sundried tomatoes, rocket

15

Sea bass  
Fennel & saffron purée, rainbow chard, confit tomato, black olives, sauce vierge

17

Leek & Emmental tortelloni  
Girolles, broad beans, asparagus cream, parsley cress

14

Filet de boeuf 200g  
Fries, mixed leaves

28

add peppercorn sauce

2.5

Aubaine croiss-burg  
Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey & truffle mayonnaise, croissant bun

18.75

Wagyu burger  
100% wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun

21

All burgers are served with cabbage slaw and fries