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