



Apéritifs

<b>OLIVES</b> <i>rustica olives</i> (v), (gf), (df)	2.00	<b>BREAD</b> <i>unsalted butter</i> (v), (gf) (gluten free bread), (df) (no butter)	2.00
<b>TREMPETTES</b> <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (v), (gf) (gluten free bread), (df) (no butter)	4.25	<b>ANCHOVY APPETISER</b> <i>anchovy butter, anchovies, sourdough</i> (gf) (gluten free bread), (df) (no butter)	4.25

ENTREES

les Classiques

<b>OCEAN-REARED TROUT GRAVADLAX</b> <i>dill, Dijon mustard, cucumber julienne &amp; lemon crème fraîche</i> (gf) (df) (no crème fraîche)	7.65	<b>POTTED CROMER CRAB</b> <i>avocado, prawn butter, cayenne pepper, sourdough toast</i> (gf) (gluten free bread),	8.50
<b>ESCARGOTS</b> <i>garlic herb butter, baguette</i> (gf) (gluten free bread)	7.45		

<b>GREEN PAPAYA SALAD</b> <i>mixed leaves, mint, coriander, cashews, Thai dressing</i> <i>With: chargrilled corn-fed chicken</i> (gf) (df)	6.95	<b>FRENCH ONION SOUP</b> <i>Gruyère cheese croûtons</i> (gf) (no croutons)	6.95
<b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (v) (df)	6.50	<b>CHARCUTERIE for TWO</b> <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad</i> (gf) (df) (no rarebit)	13.90
<b>STEAK TARTARE</b> <i>free range Cornish beef, egg yolk, herbs &amp; spices, sourdough</i> (gf) (gluten free bread), (df)	8.95	<b>MOULES MARINIÈRES or MOUCLADE</b> <i>Shetland Isles mussels with your choice of sauce</i> (gf), (marinière) (df) (no cream)	6.95

PLATS

les Classiques

<b>DUCK LEG CONFIT with BLACK CHERRY SAUCE</b> <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips &amp; French beans</i> (gf)	16.55	<b>BOUILLABAISSÉ</b> <i>French fish stew: monkfish, red mullet, seabream, gurnard, squid &amp; mussels, braised fennel, saffron potatoes, garlic croûton</i> (df) (gf) (no croutons)	18.90
<b>'LE GRAND' STEAK FRITES</b> <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb &amp; mustard butter</i> (gf) (no French fries), (df) (no butter)	19.95		

<b>SLOW-COOKED SHOULDER &amp; LEG OF ROAST SUCKLING PIG</b> <i>prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i> (gf)	21.50	<b>FREE RANGE CORNISH BEEF BURGER</b> <i>pasture-reared Cornish beef, brioche bun, French fries.</i> (½) (gf) (without bun & fries), (df) (without bun & cheese) ADD: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25 ..... steaks .....	13.50
<b>GRILLED STONE BASS &amp; CARDAMOM-BRAISED FENNEL</b> <i>apple purée, watercress &amp; fennel salad</i> (½) (df) (gf)	15.90	<i>All our chargrilled steaks are from 30-day dry-aged beef &amp; are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Béarnaise, Roquefort or pepper sauce 1.50. Add accompagnements below. Sauces</i> (gf)	
<b>KING SCALLOPS PROVENCALE</b> <i>chargrilled courgette, sautéed potatoes, padron peppers, cherry tomato sauce, deep-fried herb crumb</i> (½) (gf) (no herb crumb), (df) (no sautéed potatoes)	19.90	<b>SIRLOIN STEAK 10oz</b> (gf), (df) (no butter)	19.95
<b>GRILLED ROCK LOBSTER TAIL &amp; CHIPS</b> <i>prawn butter, French fries, green leaf salad</i> (½) (gf) (no French fries), (df) (no butter)	23.50	<b>FILLET STEAK 8oz</b> (gf), (df) (no butter)	23.90
<b>MOULES FRITES</b> <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i> (gf), (marinière) (df) (no cream)	13.90	<b>CHATEAUBRIAND for TWO</b> <i>allow 20 minutes cooking time</i> (gf), (df) (no butter)	24.90 per person
<b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (v) (df)	12.90	<b>ONGLET STEAK 8oz</b> <i>'Café de Paris' herb &amp; mustard butter</i> (gf), (df) (no butter)	13.50
<b>CHICKEN &amp; GREEN PAPAYA SALAD</b> <i>mixed leaves, coriander, mint, cashews, Thai dressing</i> (df) (gf)	14.90		
<b>STEAK TARTARE 'MAISON'</b> <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i> (gf) (gluten free bread), (df)	18.50		

ACCOMPAGNEMENTS

<b>FRENCH FRIES</b> (df)	3.10
<b>DAUPHINOISE POTATO</b> (gf)	3.10
<b>SAUTEED POTATOES</b> (gf)	3.10
<b>WILTED SPINACH, LEEKS, BABY GEM &amp; PEAS</b> (gf)	3.10
<b>MIXED HERITAGE CARROTS, TOASTED CARAWAY SEEDS</b> (gf), (df)	3.10
<b>GREEN LEAF SALAD</b> (gf), (df)	3.10
<b>ROQUETTE with PARMESAN</b> (gf)	3.90

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. For children 8-12 years some of our dishes are available as half portions at half price. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. All major credit cards are accepted. VAT is included at the prevailing rate. Usual service charge applies - merci.