



Apéritifs

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

ENTREES

les Classiques

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

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

PLATS

les Classiques

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

SLOW-COOKED SHOULDER & LEG OF ROAST SUCKLING PIG <i>prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i> (gf)	21.50	FREE RANGE CORNISH BEEF BURGER <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
GRILLED STONE BASS & CARDAMOM-BRAISED FENNEL <i>apple purée, watercress & fennel salad</i> (½) (df) (gf)	15.90	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Béarnaise, Roquefort or pepper sauce 1.50. Add accompagnements below. Sauces</i> (gf)	
KING SCALLOPS PROVENCALE <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	SIRLOIN STEAK 10oz (gf), (df) (no butter)	19.95
GRILLED ROCK LOBSTER TAIL & CHIPS <i>prawn butter, French fries, green leaf salad</i> (½) (gf) (no French fries), (df) (no butter)	23.50	FILLET STEAK 8oz (gf), (df) (no butter)	23.90
MOULES FRITES <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i> (gf), (marinière) (df) (no cream)	13.90	CHATEAUBRIAND for TWO <i>allow 20 minutes cooking time</i> (gf), (df) (no butter)	24.90 per person
MEDITERRANEAN SUMMER SALAD <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas & pine nuts</i> (v) (df)	12.90	ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i> (gf), (df) (no butter)	13.50
CHICKEN & GREEN PAPAYA SALAD <i>mixed leaves, coriander, mint, cashews, Thai dressing</i> (df) (gf)	14.90		
STEAK TARTARE 'MAISON' <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

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