



Breadbasket and Normandy dill butter £4 / Marinated olives £4

Entrées / starter

Soupe à l'oignon (GF available) French onion soup with croutons & melted cheese	£8.00
Coquilles St Jacques gratinées Baked King Scallop cooked in a shell with shellfish sauce	£14.00
Salade de betterave & pommes, chevre, noix & balsamique (V, GF, Vegan available) Beetroot, apple, walnut & goat cheese salad, balsamic dressing	£8.50
Oeuf poché en meurette (GF) Poached eggs with a bourguignon sauce	£8.00
Salade de tomates d'antan, basilic & Bocconcini (V, GF, Vegan available) Heritage tomatoes salad with basil & Bocconcini mozzarella cheese	£10.50
Terrine de biche, chutney de pommes et cidre (GF available) Venison terrine with an apple cider chutney and sourdough bread	£9.50
Cuisses de grenouilles (GF) Frog's legs cooked in garlic butter	£9.50

Plats / mains

Cuisse de canard confite, pommes sarladaises, choux rouge (GF) Confit duck leg, duck fat garlic potatoes & braised red cabbage	£18.00
Fillet de Cabillaud, pommes écrasées, choux acidulé, velouté de moules (GF) Loin of Cod with crushed potatoes, sour cabbage & mussel veloute	£21.00
Ravioli de citrouille, sauge & champignons sauvages (V) Pumpkin and sage & ravioli, wild mushroom & parmesan sauce	£18.50
Entrecôte de bœuf sauce poivre vert (GF) 8oz Sirloin steak, field mushroom, tomato, chips, Peppercorn Sauce	£29.00
Steak tartare de bœuf, frites (GF) Hand cut raw beef fillet with egg yolk, fries & salad	£23.00
Filet de bœuf sauce poivre vert (GF) 8oz Beef fillet, field mushroom, tomato, chips, Peppercorn Sauce	£36.00
Filet de bœuf Rossini 8oz Beef fillet, with toast, foie gras, Truffle, Madeira Sauce and side of cheesy mash & spinach	£45.00
Sole Meunière, pommes nouvelles Buttered cooked whole Sole served with lemon & parsley butter and new potatoes *Depending on weather and market availability	£27.00

*As we cook from scratch, some dishes may contain trace elements of allergens, nuts and bones.
All prices are inclusive of 20% value added tax. A service charge of 10% will be added to the final bill*



Desserts all at £7.10

Tarte Fine aux Pommes (20 minutes cooking time)

Warm Apple tart with Vanilla ice cream

Baba au Rhum

Brioche soaked in a rum syrup, whipped cream

Crèmeux au Chocolat, pain d'épices & hazelnut

chocolate cremeux with French ginger bread & hazelnuts crumb

Coupe d'automne du Waggoners (V, GF, Vega available)

Blackcurrant sorbet, Chantilly cream and crème de cassis

Le Colonel (GF, Vegan) Lemon sorbet and frozen vodka

Chariot de fromages

Selection of French cheeses, crackers & chutney

£11.50

Bistro & Pub Classics

Houmous & Pitta Bread

£5.00

Sourdough Garlic Bread (add cheese £1)

£4.50

Chunky chips

£4.50

French Fries

£4.50

Crispy squid with garlic & parsley mayonnaise

£7.50

Breaded Whitebait with garlic & parsley mayonnaise

£7.50

Houmous & pitta bread

£5.00

Sharing platter (2 person) of houmous & pitta, whitebait & squid

£12.50

Smoked Salmon and horseradish baguette sandwich, salad garnish

£9.50

Roast Beef and horseradish & Rocket baguette sandwich

£9.50

Croque-monsieur with salad garnish

£11.00

Cheese and ham toastie with bechamel sauce

Croque- Madame with salad garnish

£11.50

Cheese and ham toastie with bechamel sauce and a pan-fried egg

Beer battered fish and chips, peas and tartar sauce

£16.95

Homemade 8oz beef cheeseburger in a brioche bun & chips (GF available)

£16.50

Add bacon for £1

Penne aux champignons sauvages (V, Vegan available)

£14.95

Wild Mushroom & parmesan Penne

Moules Mariniere Frites (GF)

£15.00

Mussels cooked in a white wine, garlic & shallots butter sauce with fries

Steak de Jambon frites

£12.00

Ham, Egg and chips

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