

October

<i>Olives en Provençal</i>	4
<i>Seasonal Crudites, Aioli</i>	6
<i>Mersea Oysters, Raspberry Mignonette</i>	4.5 each

<i>French Onion Soup</i>	8
<i>Heritage Beetroots, Goats Curd, Croutons (v)</i>	9
<i>Pâté En Croûte</i>	13
<i>Dorset Snails, Wild Garlic & Parsley Butter</i>	14
<i>Dry Aged Steak Tartare, Pommes Allumettes</i>	15/29
<i>Dill Cured Salmon, Sour Cream, Pickled Cucumber</i>	9

<i>Bavette, Pommes Frites, Sauce Au Poivre (served medium rare)</i>	24
<i>Ex-Dairy Cow Sirloin 300g, Pommes Frites</i>	36
<i>Rotisserie Chicken, Girolles, Jus Gras, Pommes Frites, Butterleaf Salad</i>	26/50
<i>Creedy Carver Duck, Confit Leg, Puy Lentils, Savoy Cabbage</i>	28
<i>Wild Mushroom Vol-au-Vent, Poached Egg, Béarnaise (v)</i>	19
<i>Pan Fried Cod, Braised Fennel, Tomato & Aioli</i>	25

<i>Pomme Puree</i>	6
<i>Pommes Frites, Aged Beef Fat</i>	5
<i>Tenderstem Broccoli & Green Beans, Almonds, (v/vg)</i>	6
<i>Butterleaf Salad, Lemon Vinaigrette (v/vg)</i>	5

<i>Valrhona Chocolate Mousse, Cherries</i>	10
<i>Vanilla Crème Brûlée</i>	8
<i>Crème Caramel</i>	9
<i>Selection of French Cheeses</i>	12

Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy. Our fish is caught off the south coast on day boats.
We select our meat for its quality & can trace it back to the farm. A discretionary service charge will be added to your bill.
Please note, we do not accept cash payments.