



PLEASE TELL A TEAM MEMBER ABOUT ANY ALLERGY CONCERNS

NIBBLES / SHARERS

SPANISH OLIVES (VG, GF)	£4	GUINDILLAS CHILLIES (VG, GF)	£3.5
SMOKED ALMONDS (VG, GF)	£3	DAILY CHARCUTERIE BOARD	£12.5
SOUP OF THE DAY (V)	£4	CONTINENTAL CHEESE SHARER (V)	£15

SMALL PLATES

FISH

- BOUILLABAISSSE - £11**  
Seafood stew served with gruyere croutons and rouille
- BABY SQUID TEMPURA - £7.5**  
Soy, ginger and honey dip
- CATCH OF THE DAY - (MARKET PRICE)**  
Please ask a team member
- BLACK FOREST GIN SALMON GRAVADLAX - £8**  
Served with rye bread and dill

MEAT

- SHORT RIB OF BEEF BOURGIGNON - £11**  
Served with pancetta, wild mushrooms, and rustic bread
- RARE SLICED ONGLETTE STEAK - £10**  
Chimichurri with white balsamic, tomato and shallot salad (GF)
- BRAISED OXTAIL FRENCH ONION SOUP GRATIN - £8**  
With gruyere croutons
- TOULOUSE SAUSAGE AND BOUDIN NOIR CASSOULET - £9**  
With tomato sourdough bread

VEGETARIAN

- SPICED AUBERGINE CAPONATA AND GRILLED HALLOUMI - £8.5**  
Rich stew with capers, olives & tomatoes, served with rustic bread (V)
- CÔTES DU RHÔNE POACHED PEAR SALAD - £6.5**  
With roquefort and walnuts (V, GF)
- WILD MUSHROOM STROGANOFF - £8.5**  
With rustic bread (V)
- CAULIFLOWER CHEESE & KALE CROQUETTES - £6**  
With ratatouille (V)

VEGAN

- TRUFFLE POLENTA CUBES - £6.5**  
With chilli and lime salsa (VG/GF)
- CHARRED PICKLED FENNEL - £7**  
With bulgar wheat tabbouleh and lemon hummus (VG)
- CAULIFLOWER STEAK - £7.5**  
With baby kale, sunflower seeds and piccalilli (VG/GF)
- PUY LENTIL AND PISTACHIO MOUSSAKA - £7.5**  
With rocket salad (VG)

BURGERS

- THE KAISER - £12**  
**Chicken Schnitzel**  
With Swiss cheese, sauerkraut, pickle
- NAPOLEON - £12.5**  
**Homemade beef patty**  
Roquefort and bone marrow butter, bacon and truffle mayo
- THE LONDONER - £12.5**  
**Homemade beef patty**  
With burger relish, pickle, and cheddar cheese
- THE RAMOS - £12.5**  
**Homemade beef patty**  
With manchego, chorizo, and Guindillas chilli
- TOLSTOY - £10.5**  
**Beetroot and lentil patty**  
With roasted red pepper, and vegan cheese (VG)

MUSSEL POTS

- MOULES MARINIÈRE - £11**  
With white wine, garlic, fresh parsley
- ANDALUSIAN STYLE - £12**  
With tomato, chilli, chorizo
- NORMANDY - £11**  
With dry cider, apples, mustard, cream, and fresh herbs
- ROQUEFORT - £12**  
With roquefort, pear, pancetta, and shallots

MAINS

SIDES

- FRENCH FRIES - £3.5 (V/GF)**
- BONE MARROW MAC & CHEESE - £5**
- RATATOUILLE - £3.5 (VG/GF)**
- PICKLED RED CABBAGE AND PEAR 'SLAW' (VG/GF) - £4**
- GRUYERE AND TRUFFLE FRIES (V/GF) - £4.5**

DESSERTS

<b>CHOCOLATE TORTE</b> With kirsch cherry compote (GF/V)	£6.5	<b>CHAMPAGNE SORBET</b> With a bramble sherbet (V/GF)	£6
<b>STICKY TOFFEE PEAR PUDDING</b> With pistachio ice cream (V)	£6.5	<b>CHEESE SELECTION</b> Continental cheeses with house chutney (V)	£10

**MIDWEEK LUNCH OFFER - £7.5**  
For the soup of the day and a salad or sandwich

**WEEKEND BRUNCH OFFER - £12**  
Fruit juice, any brunch dish and any hot drink