

French cuisine executed by  
**HEAD CHEF JONATHAN CASTAING**

## STARTERS

<b>VEGETABLE TERRINE</b> (gf, df) 329kCal	<b>£11.25</b>
<i>Tomato salsa, pea coulis</i>	
<b>BAKED CAMEMBERT WITH HONEY</b> 521kCal	<b>£11.00</b>
<i>Roasted garlic, thyme, fennel, plum rye bread</i>	
<b>FRENCH ONION SOUP</b> 380kCal	<b>£11.00</b>
<i>Gruyère cheese, croutons</i>	
<b>PAN FRIED SCALLOPS</b> (gf) 387kCal	<b>£13.95</b>
<i>Sautéed broad beans, crispy Parma ham, beurre blanc</i>	
<b>HAM HOCK TERRINE</b> 514kCal	<b>£11.25</b>
<i>Wild mushrooms, cranberry purée, grilled ciabatta bread</i>	
<b>PARMA HAM</b> (gf, df) 328kCal	<b>£11.75</b>
<i>Watermelon soup, pearl cantaloupe melon</i>	
<b>WHITE &amp; BROWN CRAB DOME</b> 343kCal	<b>£13.95</b>
<i>Trout caviar, crispy ciabatta bread</i>	
<b>BURRATINA</b> (gf) 400kCal	<b>£11.95</b>
<i>Gazpacho, green tomato brunoise</i>	

## SIDE DISHES

<b>POMME FRITES</b> (df) 300kCal	<b>£4.75</b>
<b>POMME PURÉE</b> 300kCal	<b>£4.75</b>
<b>SPICY POTATOES WEDGES</b> (gf, df) 250kCal	<b>£4.75</b>
<b>GREEN BEANS &amp; SHALLOTS</b> (gf, df) 88kCal	<b>£5.50</b>
<b>GRATIN DAUPHINOIS</b> (gf) 380kCal	<b>£4.75</b>
<b>SUGAR SNAPS</b> (df) 222kCal	<b>£4.75</b>
<i>Garlic, panko crumbs</i>	
<b>ASPARAGUS &amp; SHALLOTS</b> (gf, df) 49kCal	<b>£5.25</b>
<b>PETITS POIS À LA FRANÇAISE</b> (gf, df) 198kCal	<b>£4.75</b>
<b>TOMATES À LA PROVENÇALE</b> (gf, df) 30kCal	<b>£4.75</b>
<i>Thyme, onions, olive oil</i>	

## DINNER SPECIAL

<b>DELUXE CLUB SANDWICH</b> 959kCal	<b>£22.00</b>	<b>FISH AND CHIPS</b> 761kCal	<b>£24.00</b>
<i>Chicken breast, bacon, lettuce, tomato, egg, mayo, fries</i>		<i>Tartare sauce</i>	
<b>SEARED STEAK SANDWICH</b> 751kCal	<b>£24.00</b>	<b>TRADITIONAL COTTAGE PIE</b> 989kCal	<b>£24.00</b>
<i>Ciabatta bread, tomato, baby gem lettuce, fries</i>		<b>SAUSAGE AND MASH</b> 757kCal	<b>£18.00</b>
		<i>Onion gravy</i>	

## MAIN COURSES

### MEAT

<b>MARINATED BABY CHICKEN</b> (gf) 740kCal	<b>£26.00</b>
<i>Summer coleslaw salad, vine tomatoes</i>	
<b>LAMB SHANK</b> (gf, df) 921kCal	<b>£26.50</b>
<i>Carrots, garlic confit, red wine sauce</i>	
<b>SLOW COOKED PORK BELLY</b> (gf, df) 450kCal	<b>£25.50</b>
<i>Caramelised apple, pork jus</i>	
<b>CORN FED CHICKEN BALLOTINE</b> 680kCal	<b>£27.75</b>
<i>Spinach, sautéed green peas, creamy chorizo sauce</i>	
<b>LAMB RUMP</b> (gf) 900kCal	<b>£28.50</b>
<i>Purple potatoes purée, mint jus</i>	
<b>BEEF BOURGUIGNON</b> (gf, df) 444kCal	<b>£29.50</b>
<i>Joël's signature dish of slow cooked beef, baby carrots, wild mushrooms, baby onion, red wine sauce</i>	

### FISH

<b>FRESH SQUID INK PASTA</b> 1125kCal	<b>£26.50</b>
<i>King prawn, crab sauce</i>	
<b>GRILLED SALMON DARNE</b> (gf) 651kCal	<b>£28.50</b>
<i>Tartar sauce</i>	
<b>PAN FRIED SEABASS FILLET</b> (gf, df) 350kCal	<b>£26.75</b>
<i>Warm fennel salad, vierge sauce</i>	

### VEGETARIAN

<b>CIPRIAN'S STUFFED ROAST PEPPER</b> (df) 425kCal	<b>£19.75</b>
<i>Mediterranean couscous, smoked paprika, tomato sauce</i>	
<b>RATATOUILLE</b> (gf, df) (V) 260kCal	<b>£18.00</b>
<i>Aubergines, courgettes, tomatoes, piperade sauce</i>	
<b>PAN-FRIED GNOCCHI</b> 1177kCal	<b>£20.50</b>
<i>Sautéed spinach, green peas, shaved Parmesan</i>	

**3 COURSES SET MENU £30 / 2 COURSES SET MENU £25**  
 PLEASE ASK YOUR WAITER FOR TODAY'S MENU  
 MAXIMUM OF 8 PEOPLE

### FAMILY MENU £90.00

Based on 2 adults and 2 children dining  
 Includes 3 course set menus for the parents  
 and children's menus  
 £18.00 per each additional child

### CHILDREN'S MENU £18.00

Includes a main course, a dessert & a fruit juice

## CHARCOAL GRILL

<b>BEEF BURGER</b> 908kCal	<b>£20.00</b>
<i>Add cheese</i> 52kCal	<b>£1.80</b>
<i>Add bacon</i> 42kCal	<b>£1.80</b>
<b>CÔTE DE BOEUF SHARING</b> 35.27 oz (gf) 1100kCal	<b>£79.85</b>
<i>Béarnaise sauce, peppercorn sauce</i>	
<b>PORK CHOP</b> (gf, df) 300kCal	<b>£21.50</b>
<b>RIB-EYE STEAK</b> 7 oz (gf, df) 619kCal	<b>£29.50</b>
<b>SIRLOIN STEAK</b> 8 oz (gf, df) 508kCal	<b>£31.50</b>
<b>SELECTION OF SAUCES</b>	<b>£2.95</b>
<i>Shallot (gf, df), béarnaise, blue cheese, mushroom (gf), peppercorn (gf), red wine (gf, df)</i>	

## SALADS

	<i>Small</i>	<i>Large</i>
<b>NIÇOISE SALAD</b> (gf, df)	<b>£7.00</b>	<b>£14.85</b>
<i>Tuna, quail egg, potatoes, French beans</i>		
<b>FENNEL SALAD</b> (gf, df)	<b>£7.50</b>	<b>£14.85</b>
<i>Red apple, rocket salad, orange segments, radish, pickled fennel, citrus dressing</i>		
<b>CRISPY DUCK SALAD</b> (df)	<b>£9.50</b>	<b>£16.85</b>
<i>Baby gem salad, pickles, pomegranate, orange dressing</i>		
<b>HEIRLOOM TOMATO SALAD</b> (gf, df)	<b>£7.50</b>	<b>£14.85</b>
<i>Red onions, pine kernel, balsamic dressing</i>		
<b>ROMAINE CAESAR SALAD</b> (V)	<b>£7.00</b>	<b>£14.85</b>
<i>Parmesan cheese, anchovies, pesto croutons</i>		
<i>Add grilled chicken</i> 106kCal	<b>£6.00</b>	<b>£8.00</b>
<i>Add grilled tuna</i> 225kCal		
<b>SEASONAL SUMMER SALAD</b> (gf, df)	<b>£7.50</b>	<b>£14.85</b>
<i>Sugar snap, avocado, grilled papaya, cashew nuts, raspberry dressing</i>		

## SNACKS & BOARDS

<b>BREAD</b> 900kCal	<b>£4.50</b>
<b>MARINATED SPICY OLIVES</b> (gf, df) 81kCal	<b>£6.50</b>
<b>CRISPY CALAMARI</b> 400kCal	<b>£6.50</b>
<i>Aïoli sauce</i>	

PLEASE NOTE: THE RECOMMENDED DAILY CALORIE INTAKE FOR WOMEN IS 2000 KCAL AND 2500 KCAL FOR MEN.

ALL CALORIES PROVIDED PER DISH ARE BASED ON 1 SERVING

## DESSERTS

<b>CHOCOLATE BROWNIE</b> (gf)(ve) 707kCal	<b>£11.25</b>	<b>CHEESE PLATTER</b> 647kCal	<b>£12.50</b>
<i>Peanuts, banana, coconut cream, chocolate ganache</i>		<i>Roquefort, Brie, Cheddar, Goat's cheese, grapes, celery, onion chutney</i>	
<b>APPLE TART TATIN</b> 550kCal	<b>£10.50</b>	<b>VANILLA CRÈME BRÛLÉE</b> 451kCal	<b>£10.75</b>
<i>Vanilla ice cream</i>		<b>HAZELNUT TART</b> 744kCal	<b>£11.25</b>
<b>BLACK FOREST CAKE</b> 1009kCal	<b>£11.00</b>	<i>Hazelnut orange frangipane, mascarpone cream, vanilla ice cream</i>	
<i>Chocolate sponge, vanilla cream, candied cherry, cherry gel, chocolate sorbet</i>			

(V) Vegetarian (GF) Gluten free (DF) Dairy free. For special dietary requirements and allergens, or if you would like to know about our ingredients, please ask a member of staff or our management team. Some of our dishes may contain traces of nuts.

All prices are inclusive of VAT at the current rate. A 12.5% service charge will be added to your bill.