

Sample Menu

GLASSBOAT

ALMONDS

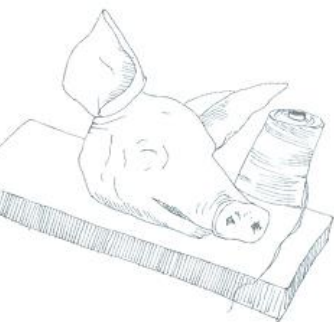
£2.50

PARIS SPRITZ

£6.00

OLIVES

£2.50



rabbit terrine, cornichons, celeriac remoulade

£7.50

provencale fish soup, aioli, rouille, crouton

£8.50

fried pigs head, sauce gribiche, pickled endive

£7.50

smoked eel, potato pancake, beetroot, horseradish

£12.50

italian chicories, blood orange, burrata

£8.00

grilled leeks, chopped egg, tarragon, mayonnaise

£6.50

baked camembert, saucisson sec, cornichons

£15.00 (serves 2)



cep tart, duck egg, pomme mousseline, perigord truffle

£16.50

scottish halibut en papillote, winter tomatoes, potatoes

£24.00

marseille style fish stew, hake, mussels, prawns, aioli

£21.00

confit duck, toulouse sausage, pork belly, white beans

£19.50

delica pumpkin, panisse, goats curd, hazelnuts

£14.00

rump of devon beef, duck fat chips, peppercorn sauce

£26.00

roast cotswold white chicken, anna potato, watercress

£35.00 (serves 2)

cote de boeuf, bone marrow gratin, ox cheek sauce

£60.00 (serves 2)



all £3.95

gratin du jabron ~ winter greens

house salad ~ pomme frites

coulant au chocolat, almond praline, caramel ice cream

£8.50

frangipane tart, poached pear, vanilla ice cream

£6.50

yorkshire rhubarb, meringue, whipped vanilla cream

£6.50

crème brulee

£6.50

café et madeleines

£5.50

selection of french farmhouse cheeses

£12.00



please notify your server of any allergies or dietary requirements

12.5% service charge will be added to tables of 8 or more

