

APÉRITIFS

APÉROL SPRITZER 11.00 Aperol, Vouvray Sylvain Gaudron	METEOR 4.75 Alsace, abv 4.6%	VIN MAISON 5.25 Red or White 125ml	VIRGIN MARY 6.00 Tomato juice & Provender mix
BLOODY MARY 9.50 Stolichnaya, Provender mix	BIÈRE PIETRA 7.00 Corse, abv 6%	KIR VIN BLANC 6.00 Pêche, Framboise or Cassis	FOLKINGSTON JUICES 5.50 Orange, apple, cranberry or pear
WHITE NEGRONI 9.50 Gordons gin, Suze, Pineau Blanc	BIÈRE DU MOMENT £... Guest beer	KIR VOUVRAY 9.00 Pêche, Framboise or Cassis	NIIL & TONIC 6.50 Non alcoholic G & T
LE NORMAND 11.00 Calvados, Cidre, Crème de Cassis	SASSY 8.25 Cidre Bio Normand, abv 4%	KIR ROYALE 13.50 Pêche, Framboise or Cassis	BIÈRE JEVER FUN 4.50 Germany, non-alcoholic

CASSE-CROÛTES

NOCELLARA (V) 4.50 Nocellara del Bellice, jumbo olives	MANZANILLA AU CITRON (V) 5.00 Manzanilla olives, preserved lemon & turmeric
AMANDES MARCONA (V) 4.50 Salted roast Spanish Marcona almonds	NOIX AU HARISSA ROSE (V) 4.00 Roast Rose Harissa spiced cashews, almonds & peanuts
POP CORN AU CHÈVRE (V) 4.50 French goat cheese & black pepper pop corn	CREVETTES FUMÉES AÏOLI 6.50 Maldon kiln smoked shell on prawns, aioli, lemon
CONFIT DE SAUMON FUMÉ 6.00 Potted London cure smoke salmon, cucumber & dill	RÉMOULADE DE CÉLERI (V) 5.50 Celeriac remoulade, Dijon mustard, mayonnaise
PAIN, BEURRE 4.50 Crispy slow proved half baguette, Normandy butter	FLÛTE À L'AIL (V) 7.50 Proper Garlic Bread. Whole slow proved artisan baguette, Normandy Butter, garlic & parsley.
ARANCINI 6.50 Arborio rice, sweet potatoes, Taleggio cheese, walnuts, aioli	"allow 12 minutes"

SELECTION DE CHARCUTERIES ARTISANALES

ROSETTE DE LYON 4.75	ASSIETTE DE CHARCUTERIE 9.50
BEEF BRESAOLA 5.50	Rosette de Lyon, Beef bresaola,
GOOSE & PORK RILLETES 5.00	Goose & pork rillettes, Veal tongue remoulade,
VEAL TONGUE REMOULADE 4.50	croutons & cornichons

ENTRÉES

SOUPE À L'OIGNON 8.00 Classic French onion soup, beef jus, Gruyère cheese & croutons	VELOUTÉ DE CHOU-FLEUR (V) 7.00 Cauliflower velouté, chive chantilly, toasted almonds & croutons
TRIO DE SAUMON TRADITION 10.50 London cure smoked salmon, 'potted' salmon, in house cured salmon, pickled cucumber, horseradish cream	IMAN BAYILDI (V) 8.50 Spiced aubergine salad, red pepper & harissa dressing, Greek yoghurt, seeded crackers
CARPACCIO DE VEAU 8.00 Thinly sliced roast veal rump, grilled English asparagus, deep-fried hen egg, burned leek mayonnaise	MAGRET DE PIGEON 11.00 Squab pigeon breast, spiced pastille of the leg, sour cherry puree, cardamom honey, parsnips crisps
TARTARE DE THON ET MAQUEREAU 11.00 Tuna & mackerel tartar, ponzu dressing, avocado puree, tobiko, wasabi crème fraîche	TERRINE DE CANARD 11.00 Duck, date & pistachio galantine, caramelised chicory, toasted sour dough
ESCARGOTS À LA BOURGUIGNONE 8.50 Six 'petit gris' snail, parsley, tarragon & garlic, crispy baguette	SALADE DE CHÈVRE (V) 10.00 Goats cheese mousse, parmesan crisp, poached nashi pear, sloe gin gel, pumpkin seeds

HORS D'OEUVRES 'ROYALE' 18.50

A generous selection of hors d'oeuvres to share smoked fish, charcuteries, crudities & crispy slow proved half baguette, Normandy butter & half baguette

AU GRILL

STEAK HACHÉ 16.00 House hamburger, 200g aged Herons farm beef, brioche bun, aioli, harissa & red pepper relish, wally pickle & French fries <i>Add Gruyère + £1.00 / Alsace black bacon + £1.50 / Roquefort + £1.50</i>	BURGER DE CANARD 17.00 Duck patty, duck confit, brioche bun, celeriac remoulade, plum sauce & French fries
STEAK FRITES 18.50 225g Prime Flat iron steak & French fries served with a choice of Béarnaise / Roquefort / Aioli / Poivre Vert or Curried ketchup	POULET FERMIER 'LABEL ROUGE' AU CITRON, ESPELETTE ET HUILE D'OLIVE 14.50 Roasted French free-range chicken supreme 'Espelette pepper, Aioli, lemon & soft green herbs
CÔTE DE VEAU 30.00 300g Veal cutlet, Café de Paris butter & French fries	

CÔTE DE BOEUF ANGUS DOUBLE À L'OS, GRILLÉE FOR TWO "36.50 per person"

Chargrilled 48-day dry aged Aberdeen Angus rib of beef on the bone, garlic butter
Served with a choice of Béarnaise / Roquefort / Aioli / Poivre Vert or Curried ketchup

PLATS BOURGEOIS

RÔTIE DE CROUPE D'AGNEAU 24.00 Roast rump of lamb, braised lamb shoulder stovy, cos lettuce, broad beans, mint jus	FILET DE CABILLAUD ET ASPERGES 22.00 Fillet of cod, grilled English asparagus, avruga caviar, hollandaise
SOUFFLÉ AU REBLOCHON (V) 16.50 Twice baked Reblochon soufflé gratinated with sauce soubise	COQ AU VIN 20.00 Braised corn-fed chicken, Alcace bacon, button mushrooms, confit shallots, olive oil mash potatoes
FILET DE MAIGRE, FRICASSÉE DE SEICHE ET SAFRAN 23.00 Fillet of stone bass in tomato, fennel & basil fumet, octopus, saffron pasta, monks beard	CÉLERI-RAVE EN CROÛTE DE SEL (V) 21.00 Salt-baked celeriac, pommes dauphine, roast hazelnuts, wild garlic leaf puree, shaved truffle
BOEUF WELLINGTON 30.00 Beef wellington, Madeira sauce	

GARNITURES

GRATIN DAUPHINOIS 5.00	OLIVE OIL MASH 4.50
DATTERINI TOMATO & PICKLED RED ONION SALAD 5.00	CREAMED LEAF SPINACH 4.50
FRENCH FRIES 4.50	BUTTERED NEW POTATOES 5.00
EXTRA FINE GREEN BEANS, ALMONDS 4.50	GREEN LEAF SALAD 4.50
PETITS POIS À LA FRANÇAISE 5.00	CAULIFLOWER CHEESE 5.00

RÔTIS DU DIMANCHE GARNIS

SUNDAY'S ROAST FROM 12.00 ONWARDS TILL EATEN, ROASTS ARE ALL TRADITIONALLY GARNISHED

'LABEL ROUGE' POULET 18.50 Free range Vendée chicken supreme, Montbéliard sausage	'BLYTHBURGH' PORC FERMIER 18.50 Slow roast pork belly, crispy crackling, chilled Bramley apple sauce
'SIMMENTHAL' ENTRECÔTE DE BOEUF 20.50 35 days aged beef sirloin, horseradish cream	Extra pot of gravy £ 2.00



CARTE DES DESSERTS



GLACES ET SORBET	One scoop 3.50 / two scoops 5.50 / three scoops 6.50
Ice-cream & sorbet selection, Gavotte biscuit	
PARFAIT AUX GRAINES DE PAVOT	9.00
Poppy seed parfait, poached Yorkshire rhubarb, strawberries, elderflower syrup	
“ PINA COLADA “ COUPE GLACÉE	9.50
kinckerbocker glory, pineapple sorbet, dark rum syrup, coconut custard, chantilly, coconut shavings	
CRÈME BRÛLÉE	8.00
Crème brûlée, cherry compote, hazelnut shortbread	
BABA AU RHUM	9.50
Rum baba, caramelised kumquats, vanilla ice-cream & chantilly	
LE DOUBLE CHOCOLAT MOËLLEUX 61%	8.00
Bitter 61% chocolate flourless 'tart' crème fraiche d'Isigny & golden leaf	
CAFÉ GOURMAND	10.50
Your choice of coffee or tea & selection mini desserts by Claudio Gottardo	
FROMAGES FERMIERS	one cheese 5.00 / two cheeses 8.50 / three cheeses 12.00
Artisan cheeses from Buchanans cheesemonger, Quince jelly & seeded crackers	

VINS DOUX	100ml	BTL	PORTO	100ml
MONTBAZILLAC 37.5cl	7.50	26.50	TAYLORS, LBV	7.50
BANYULS 50cl	8.50	38.50	QUINTA DA PEDRA, TAWNY	9.50
CHÂTEAU BOUSCASSÉ 50cl	11.00	54.00	GRAN CRUZ, 10 YEARS	12.75

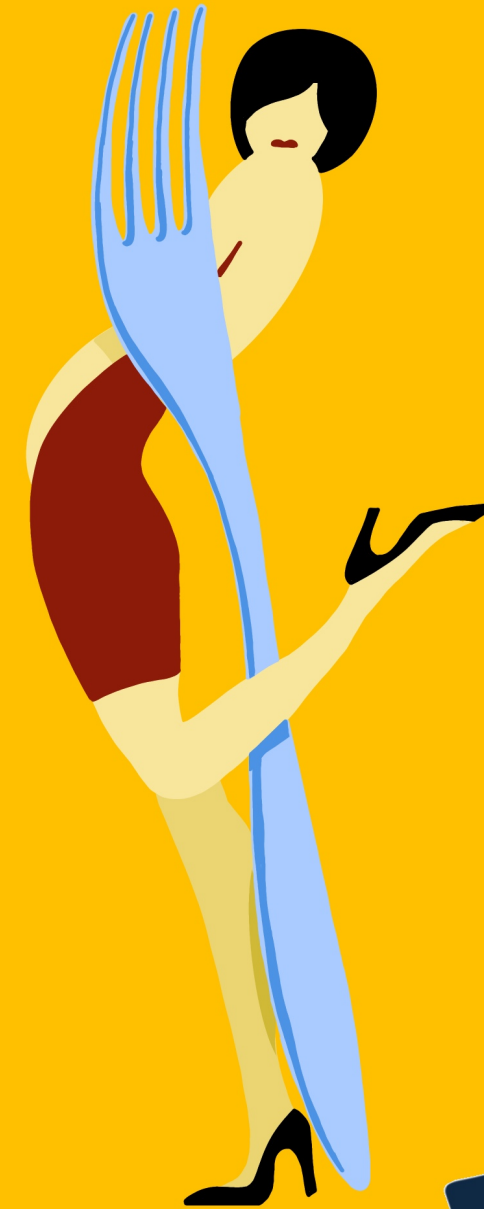
THÉS		CAFÉS	Decaf 50p supp
ENGLISH, EARL GREY	3.00	ESPRESSO, NOISETTE	3.00
JASMINE, CAMOMILE	3.00	DOUBLE ESPRESSO	3.50
GREEN, PEPPER MINT	3.00	AMERICANO, FLAT WHITE	3.50
FRESH MINT	3.00	CAPPUCCINO, LATTE	3.50

COGNAC, BRANDY	25ml	LIQUEUR	50ml
COGNAC VSOP, Michel Couprie	5.50	AMARETO, TIA MARIA	4.75
COGNAC XO, Michel Couprie	9.00	COINTREAU	5.50
ARMAGNAC de la MAZIÈRE	5.00	BAILEYS	4.75
BAS-ARMAGNAC XO, Chateau de Lacquy	9.00	BÉNÉDICTINE	6.50
CALVADOS, Morin	5.50	GRAND MARNIER	6.50
CALVADOS XO	9.00	LIMONCELLO	5.50

EAU DE VIE	25ml	LIQUEUR COFFEE	9.50
LOUIS ROQUE Poire ou Framboise	6.50	Irish, french, italian, jamaican	

PROVENDER

CAFÉ BRASSERIE



A LA CARTE