

# À LA CARTE MENU



## ◆ STARTERS

- Classic French onion soup, cheese crouton (v) £9
- Escargots roasted in garlic and parsley butter (gf) £11.5
- Tempura black tiger prawns, sweet chilli sauce £16.5
- Smoked salmon, pickled fennel & watercress salad (gf) £15
- Handpicked white crab, atlantic prawns, crayfish, spiced tomatoes (gf) £15
- Tuna sashimi, mustard leaves, soy sauce, wasabi mousse (gf) £16.5
- Chicken liver pâté on toasted brioche, spring salad, plum chutney £10.5
- Pan fried scallops, apple and potato purée (gf) £17.5
- Leek and mushroom tart, rocket salad £9.5

## ◆ PARIS GRILL CLASSICS

- Didier's steak tartare (gf) £30
- Sausage and mash, lyonnaise onion, sticky red wine jus £20
- Corn fed chicken stuffed with Mediterranean vegetables, herbed mashed potatoes, roasted vegetables, carrot purée, mushroom sauce (gf) £21
- Pork belly, apple chutney, cracking, buttery mashed potatoes, braised red cabbage, carrot purée (gf) £27.5
- Steak burger, tomato, baby gem, red onion, gherkin, cheese, french fries £20
- Beef wellington, pan fried broccoli, mashed potatoes, red wine jus £33
- Beef bourguignon, roasted garlic mashed potatoes £28
- Classic Caesar salad (v) £16 – with chicken £22

## ◆ VEGETARIAN

- Portobello mushroom, chestnut, spinach & lentil wellington, onion gravy £19
- Spring pea risotto, sugar snap, peas broad beans, parmesan £19.5

V.A.T included @ current rate.

An optional 12.5% service charge will be added to your bill.

## ◆ FROM THE CHARCOAL GRILL

- 250g Fillet steak, confit cherry tomatoes, watercress, french fries (gf) £39
- 250g Ribeye steak, confit cherry tomatoes, watercress, french fries (gf) £37
- 250g Sirloin steak, confit cherry tomatoes, watercress, french fries (gf) £36
- 700g Chateaubriand, confit cherry tomatoes, watercress, french fries (gf) £80
- Sauces Bèarnaise, red wine jus, peppercorn, mushroom £3.5 each

## ◆ FISH

- Pan-fried skate wing, beurre noisette, garlic new potato (gf) £36
- Pan fried cod, red quinoa, green beans, saffron sauce (gf) £28.5
- Roasted salmon, spiced broccoli, saffron mashed potatoes, beurre blanc sauce (gf) £27.5
- Escalope of sea bass, parsnip puree, grilled Mediterranean vegetables, herb sauce (gf) £29.5

## ◆ SIDES £4.5 each (gf)

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|---------------------------------------|--|
| Buttered broccoli, almonds            | Green beans, bread crumbs, parmesan (not gf) |
| Greek Mediterranean vegetables        | Grilled asparagus, olives                    |
| Sautéed peas, garlic, banana shallots | French Fries                                 |
| Mixed green leaf salad                | Truffle Fries                                |
| Creamed spinach (not gf)              | Sweet Potato Fries                           |

## ◆ DESSERTS

- Crème Brûlée (gf) (v) £9.95
- Warm chocolate fondant, brandy ice cream (v) £9.95
- Glazed apple tarte tatin, caramel sauce, vanilla ice cream (v) £9.95
- Regional French cheeses, plum chutney £15.75
- Selection of Ice creams and sorbets £9

Dining Room / Bardot Bar are available for private events. Please enquire for details.

Be sure to inform your server if you have any allergies.

(gf) - gluten free. (v) - vegetarian. (ve) - vegan

Most items available gluten free.