

Menu Prix Fixe

Lunch - Mon-Sat 12.00-2.45pm

Dinner - Mon-Thur 5.15-9.30pm)

APPETIZERS

Spicy bruschetta - Olive's tapenade

STARTERS

Pork terrine with pistachio dry apricot and crostini baguette

Fried calamari in semolina flour and saffron mayo

Grilled Halloumi with grilled vegetables, French dressing, and garlic croutons

Fried artichokes, salad French dressing and gruyere cheese

Chicken liver pate with red port baguette and pickled gherkins

Deep-fried crispy whitebait served with tartar mayo and crispy salad

Mozzarella and tomato salad, balsamic glazed and croutons

MAIN

Plat du jour, please ask for today special

Saumon aux poireaux +2.00

Grilled fillet of salmon with creamy leek white wine sauce served with mash potato

Carbonnade a la Flamande

Braised beef stew in a green pepper, ginger and Belgian beer sauce,
served with apple sauce French mustard and chips

Rolled pork gently

cooked for 8 hours in our secret herb de Provence and spicy shallot

Mayo served with dauphinoise potato +2.00

Vegetarian millefeuille lasagne

with aubergine, courgettes, peppers and creamy tomato and cheese sauce

French classic duck confit,

in cherry and port sauce served with dauphinoise potato +£3.00

Chicken Schnitzel

in Mediterranean herbs breadcrumb mushroom creamy sauce served with chips

Côte de boeuf (for 2 with a £20 supplement pp)

Dry aged ribeye on the bone 40 days matures marinated in our secret herbs
and duck fat served with country chips, grilled tomato green pepper tarragon sauce

DESSERTS

Affogato with amaretto +£2.00

Mini dessert selection

Apple cake

Dessert du jour

2 courses 15.95 - 3 courses 18.95

NIBBLES

Bread with garlic butter,
basil oil, and pink aioli **4.85**

Marinated olives **3.95**

Tapenade **4.50**

SIDES

French fries **4.95** | Dauphinoise **5.25**

Spicy cabbage **4.95** | French beans **4.95**

Creamy spinach **4.95** | Mash potato **4.75**

**if you have any allergy or dietary requirement please inform a member of our staff*

