

Paris

Petits Plats

CHARCUTERIE BOARD, PICKLED VEGETABLES (GF, DF) £8.95

CHOOSE 2 OF THE APPETISERS BELOW FOR £10.95
(CHARCUTERIE BOARD NOT INCLUDED IN THIS OPTION)

CASHEW AND BEETROOT PATE, TOASTED SOURDOUGH (DF, GFO, VG, V) £7.50

HOMEMADE FOCACCIA, OLIVE OIL, AGED BALSAMIC (DF, VG, V) £6.00

SPICED PORK CRACKLING, TOMATO CHUTNEY (DF, GF) £6.50

Entrées

FRENCH ONION SOUP

WELSH RAREBIT, TOASTED SOURDOUGH (DFO, GFO) £9.00

CORNISH CRAB AND CUCUMBER

TOMATO CONSOMMÉ, COMPRESSED RHUBARB, MICRO SOREL (GF, DF) £11.50

SEA TROUT MI-CUIT

PEPPER RELISH, SQUID INK CRACKERS, PAPRIKA OIL (GF, DF) £9.50

DUCK THREE WAYS (DUCK LIVER PARFAIT, DUCK PASTRAMI, CRISPY DUCK SKIN)

CARAMELISED PLUM, RASPBERRY MERINGUE, BRIOCHE (GFO) £12.95

LAMB CROQUETTES

BEETROOT PUREE, PARMESAN CUSTARD, GREMOLATA (GF) £9.50

CRISPY POLENTA

GOATS CURD, BLACK ONION SEEDS, CARAMELISED ROSCOFF ONION PUREE,
PICKLED SHALLOTS, CHIVES (GF) £8.00

MINT AND PEAS TART (DF, VG, V) £8.00

WHIPPED VEGAN CHEESE, COURGETTE RIBBONS, WILD GARLIC PESTO

Le Plat Principal

CHICKEN BALLOTTINE

CREAMED MASHED POTATO, PICKLED MUSHROOMS, GRILLED SPRING ONION,
TARRAGON EMULSION, MUSTARD VELOUTÉ £18.50

VENISON LOIN AND CHOCOLATE (SERVED PINK)

ORANGE GLAZED CARROTS, CARROTS PUREE, PICKLED CARROTS, SAUTÉED SPRING GREENS, RED WINE JUS (GF) £23.00

28 DAYS DRY AGED FILLET OF BEEF

POMME ANNA, BEEF CHEEKS CHOU FARCE, SAVOY CABBAGE PUREE, RED WINE JUS (GF) £32.00

PAN FRIED ATLANTIC COD

LEEK AND CAPERS CRUSHED POTATO, SAMPHIRE, WARM TARTARE SAUCE (GF) £21.00

FILLET OF PLAICE PAUPIETTE

PARISIAN POTATO, BROWN SHRIMP, OYSTER LEAF, MUSSEL AND CHAMPAGNE VELOUTÉ (GF) £24.00

RICOTTA FILLED GNOCCHI

RED PEPPER COULIS, BASIL OIL, GARLIC AND ROSEMARY CRUMBS (V) £17.00

CRISPY TOFU

STEAMED WILD RICE, BLACK GARLIC CARAMEL, PAKCHOI, BUTTERNUT SAUCE (GF, DF, V, VG) £16.00



Steaks

LOCALLY SOURCED, 28 DAY AGED PRIME CUTS

ALL STEAKS ARE SERVED WITH A BAKED FLAT MUSHROOM, GRILLED TOMATOES AND TRIPLE COOKED CHIPS

SIRLOIN	8oz £24.95	12oz £37.50
RIBEYE	8oz £24.95	12oz £37.50

PRIME FILLET OF BEEF for 2 People	16oz £59.50
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ADD A SAUCE - £2.95 (GF)

PEPPER ~ RED WINE JUS

STILTON ~ MISO BUTTER

Accompagnements

LE PETIT POIS A LA FRANCOIS
(GF, DFO, VGO, VO) £5.00

SAUTEED FRENCH BEANS, FLAKED ALMONDS,
BLACK GARLIC CARAMEL (DF, GF, DFO, VGO, V) £4.50

CEASAR SALAD £5.00

KOFFMAN'S SKIN ON FRIES
(ADD PARMESAN £1.00) (GF, DF, VG, V) £4.50

TRIPLE COOKED KOFFMAN'S CHIPS
(ADD WHITE TRUFFLE OIL £1.00) (GF, DF, VG, V) £4.50

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THANK YOU

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS, NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE
(V) - VEGETARIAN | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION
(DF) - DAIRY FREE | (DFO) - DAIRY FREE OPTION