

# Paris

## *Petits Plats*

CRISPY PORK SKIN, BRANDY APPLE SAUCE £5.95

MIXED OLIVE TAPENADE, HOMEMADE FOCACCIA, OLIVE OIL, AGED BALSAMIC (VG) (GFO) (DF) £5.95

BEETROOT AND CASHEW PATE, TOASTED SOURDOUGH (VG) (GFO) (DF) £5.95

ARTISAN BREAD SELECTION, AGED BALSAMIC & OLIVE OIL (VG) (DF) £6.45

SELECT ANY TWO ABOVE TO SHARE £9.95

## *Entrées*

ROASTED LANGOUSTINE (GFO)  
BISQUE, SAFFRON ROUILLE, FRENCH BAGUETTE £9.95

BRANDY CURED SALMON (DF)(GF)  
COMPRESSED MOOLI RIBBONS, CRANBERRIES, BABY RADISH, DILL EMULSION £9.50

WOOD PIGEON (SERVED PINK) (GF)  
CROPWELL BISHOP STILTON FRITTERS, PICKLED WALNUTS, APPLE BATONS, COMPRESSED GRAPES, £8.95

HAND DIVED SCALLOPS  
BLACK PUDDING, SMOKED HERRING CAVIAR, BAGNA CAUDA £12.95

STEAK TARTARE (DF)  
CAPER BERRY, SHALLOTS, MISO EGG YOLK, PICKLED MUSTARD, CEP POWDER, GARLIC CROUTONS £9.50

GOATS CHEESE MOUSSE (V)  
CARAWAY, BEETROOT TWO WAYS, SEEDED CRACKERS £7.95

BAKED AUBERGINE MISO (GF)(DF)(VG)(V)  
AUBERGINE, CAPONATA, BASIL FLUID GEL, TOMATO DUST £7.95

## *Le Plat Principal*

SLOW COOKED BLADE OF BEEF (GF)  
ROASTED SWEET ONION, BEEF DRIPPING AND BACON CRUMBS, TRUFFLE MASHED POTATO, CAVOLO NERO, BEEF JUS £18.95

HONEY ROASTED DUCK BREAST (SERVED PINK)(GF)  
CELERIAC GRATIN, GRILLED CHICORY, FIVE SPICED CHERRY GEL, PORT JUS £19.75

TURKEY BALLOTINE A L'ORANGE  
FONDANT POTATO, SAUTEED CHESTNUT & BRUSSEL SPROUTS, HONEY GLAZED CARROTS, ORANGE AND RED WINE JUS £18.95

PAN FRIED SEABASS (GF)(DFO)  
CHICK PEAS, CHORIZO AND RED PEPPER STEW, TENDER STEM BROCCOLINI, HERB OIL £17.95

POACHED HALIBUT (GF)  
STEAMED WILD RICE, KING PRAWN BEIGNET, CHARRED SPRING ONION, CURRY VELOUTÉ £23.95

PUMPKIN RISOTTO (GF)(DFO)(V)  
PUMPKIN SEEDS, STILTON CHEESE, SAGE CRISPS £16.95

VARIATION OF MUSHROOMS (MUSHROOM CANNELLONI, CRISPY ENOKI, CEP POWDER)  
BLACK GARLIC, CASHEW CREAM, TARRAGON OIL (GF) (DF) (V) (VG) £17.95



### 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 £22.95	12oz £29.95
RIBEYE	8oz £24.95	12oz £31.95
FILLET	8oz £32.00	
CÔTE DE BOEUF		25oz £59.50

ADD A SAUCE - £2.95 (GF)

PEPPER ~ RED WINE JUS

STILTON

### Accompagnements

TRIPLE COOKED CHIPS (ADD £1.00 FOR TRUFFLE OIL) (GF) (DF) (V) (VG) £3.95

FRENCH FRIES (ADD £1.00 FOR PARMESAN CHEESE) (GF) (DF) (V) (VG) £3.50

NEW POTATOES AND SAUTEED SHALLOTS (GF) (DFO) £4.95

CHESTNUT MUSHROOM WITH STILTON SAUCE AND CRISPY LARDONS (GF) (DFO) £5.95

BRAISED MULLED RED CABBAGE AND APPLE (VG)(GF) £4.95

ROCKET SALAD, PARMESAN, SUNBLUSHED TOMATO, AGED BALSAMIC £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