

## Plats Maison

### Available

Mon-Sat 12pm - 10.30pm • Sunday 12pm - 9.30pm

Charcuterie - a selection of Bayonne ham & saucisson, celeriac remoulade, black olives, cornichon (G)  
5.95 / 9.95

Coq au Vin - slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD C)  
10.95

French onion soup from beef stock, topped with a Gruyère croute (M SD C G)  
4.95

Steak frites - 6oz rump, confit tomato, watercress (M)  
9.95

Goat's cheese salad, orange, red onion, black olive, walnut salad with balsamic dressing (V M N)  
5.95 / 9.95

Baked Camembert for 1 (or 2 to share), sweet onion chutney, chargrilled garlic croutes (V M SD G)  
*(20 minute cooking time)*  
10.95

Salade Maison - tenderstem broccoli, pomegranate, Puy lentil, cherry tomato & watercress salad, toasted almond, chive & shallot dressing (VE N)  
5.50 / 9.50

Croque Monsieur - grilled Bayonne ham & Gruyère cheese toasted sandwich (M G)  
5.95

Sautéed snails with a garlic & parsley butter (M Mo)  
5.95

