

Welcome

Duck Fat Popcorn <i>Herbes de Provence</i>	3
Warm Baguette* <i>Lescure butter & tapenade</i>	5
Olives À La Provençale** <i>Pitted green & black olives</i>	5
Pain Préfou De Vendée* <i>Traditional French garlic bread</i>	5
Panisse De L'Estaque** <i>Fried chickpea chips & rosemary salt . A Marseille street food classic.</i>	7

Escargots Au Beurre Persillé

*Burgundy snails out of their shells
Served with a parsley and garlic butter*

6 snails for 12

12 snails for 19

Starters

Potage Maison* <i>Soup of the day, garlic croûtons</i>	7
Muhammara** <i>Red pepper & walnut dip, socca crisps</i>	8
Anchoïade Tartinette <i>Anchovy relish, walnuts, egg & toasted Poilâne</i>	8
La Soupe De Poisson <i>Rustic mediterranean fish soup with saffron & Pernod, garnish of aioli, comté & croûtons, Ricard dash</i>	13
Petit Soufflé Au Chèvre Blanc* <i>Twice baked goats' cheese soufflé with Cornish Gouda</i>	10
Beignets De Fromage <i>Comté & Parmesan fritters, chive crème fraîche</i>	10
Coquilles St. Jacques Grillées <i>Pea purée, pancetta & chilli oil</i>	17
Entrée Du Jour <i>See blackboard</i>	---

Sides

Pomme Purée* / Gratin Dauphinois* / Frites**	5
Walnut Salade* / French Beans & Persillade** / Grilled Tenderstem Broccoli & Aioli*	6
Potato Sarladaise (duck fat potatoes)	7

Mains

Coq Au Vin Blanc <i>White wine, bacon, leeks & cream</i>	18
Roquefort Burger <i>Steak haché, brioche bun, onion confit, cornichons, aioli, shallots, Roquefort & frites (or swap for Comté)</i>	20
Confit De Canard <i>Gratin dauphinois & buttered hispi cabbage</i>	25
Plat Du Jour <i>See blackboards</i>	---
Coquilles St. Jacques Grillées <i>Pea purée, pancetta & chilli oil</i>	32
Loup De Mer À La Provençale <i>Warm salad of artichoke, courgette & harissa aioli</i>	23
Ratatouille Niçoise** <i>Vibrant summer vegetable stew of courgette, tomato & aubergine, Camargue rice & aioli</i>	16
Brandade De Morue Au Gratin <i>Whipped salt cod & potato, black olives, aioli & croûtons</i>	19

Steak Frites

All our beef is purebred Aberdeen Angus from the Scottish Highlands, ideally suited to producing premium quality beef & served with frites & petite salade. Your choice of butter: parsley & garlic or anchovy & caper Provençal.

250g Onglet 30

280g Entrecôte 38

Prix Fixe

Potage Maison <i>Seasonal garnish</i>	OR	Anchoïade <i>Walnuts & eggs</i>

Minute Steak <i>Potato Sarladaise</i>	OR	Ratatouille <i>Camargue rice</i>

Quatre Quarts <i>Chantilly cream</i>	OR	Pot Au Chocolat <i>Sablé biscuit</i>

3 COURSES £29.5

(MONDAY-FRIDAY LUNCH: 2 COURSES £25)

**Plant Based *Vegetarian

Allergens & Intolerances, please advise us
Please note we take card payments only / Wine Corkage
from £18 per bottle / Cake Corkage £6 per person