



## CHARCUTERIE

**Saucisson "Noir de Bigorre"** (Pyrénées, France) £5 **Ventrière "Noir de Bigorre"** (Pyrénées, France) £8

**Pork & Pistachio Terrine** £6 **Duck Rillettes** £6 **Jamon de Teruel** £9

*Selection of Charcuterie* £12

## FOOD & MAINS

**Fish Soup, Rouille, Croutons & Gruyere** £9

**Clams, Garlic, Lemon & Coriander** £7/£11

**Squid a la plancha, Espelette Pepper & Aioli** £8

**Fine de Claire Oyster** £1.50 each

**Cantabrian Anchovies, Shallots & Unsalted Butter** £8

**Eggs "en Meurette"** £8

**Endive, Gorgonzola & Spiced Walnuts** £7

**Potted Foie Gras "Mi-Cuit"** £24 for 2 (or more)

**Cheltenham Beetroot, Fresh Goats Curd** £7

**Tuscan Chopped Raw Steak** £8/£14

**Secretts Farm Salad** £3.50

**Line Caught Cod, Salsify & Chanterelles** £15

**Boudin Noir, Caramelised Apple** £12

**Bavette, Dauphinoise Potatoes & Watercress** £15

**Partridge, Choucroute** £14

**Baked Vacherin Mont D'Or, Noir de Bigorre Charcuterie, Ratte Potatoes and Salad** £36 for 2 (or more) to share

**Roast Landaise Chicken, Garlic & Watercress** £28 for 2 Roasted with 40 cloves of Garlic (à la Keith Floyd) and served with Roast Potatoes, Watercress and Gravy in about 45 minutes (*Dinnertime*)

## CHEESE

**Fourme d'Ambert** (Auvergne, France) £3.50

**Saint Nectaire** (Auvergne, France) £3.50

**Tomme de Savoie** (Savoie, France) £3.50

**Rocamadour** (Lot, France) £3.50

**Comte Reserve** (Savoie, France) 3.50

**Soumaintrain** (Bourgogne, France) £3.50

## DESSERT

**Pain Perdu, Caramelised Banana** £6

**Crème Caramel** £6

**Bitter Chocolate Pot** £5

**Tarte Tatin** for 2 £12 (*Dinnertime*)

**Prune & Armagnac Rice Pudding** £6