



LUNCH

Salted Marcona almonds 2.50 Picholine du Gard olives 1.75 Petite Lucques olives 2.00

STARTERS

Cauliflower soup, chive cream 4.50
Prosciutto, wild rocket, aged balsamic vinegar 7.50
Beetroot salad, mozzarella di buffala, pine nuts 6.00
Smoked Scottish salmon, lemon, caper's & rye bread 10.50
Vietnamese smoked chicken salad, chilli smoked nuts, green paw paw 6.50/11.50
Vine tomato salad, rolled goats cheese, balsamic vinegar 7.00
½ dozen Colchester rock oysters, mignonette, rye bread 9.50
Steak tartare, grilled sourdough 8.50/12.50

LIGHTER BITES

Lobster roll– half lobster, guacamole, baby watercress in a brioche sub 17.50
Croque monsieur with chanterelles, french fries 9.50 add a fried egg 10.50
Grilled club sandwich, herb aioli – with fries 12.50

MAINS

Dish of the day 9.50
Tuna Nicoise 12.50
Lobster mac and cheese 12.50
Coq au vin, pommes purée, button mushrooms 12.50
Artichoke ravioli, rosemary butter souce, parmesan crisp 12.50
Grilled Gloucester Old Spot pork cutlet, spring onion creamed potatoes, cider jus 14.00
Beer battered fish & thick cut chips, mushy peas, tartare sauce 13.50
Salmon & haddock fish cakes, tartare sauce, mixed leaf salad 10.50

Menu Rapide served with a glass of house wine or soft drink 13.50

Endive salad with walnut dressing

Dish of the day

Aged beef burger, beer battered onion rings, French fries 12.00
Aged beef burger with confit pork belly & spiced BBQ sauce, French fries 14.50

250g Entrecote steak 22.00 240g Rib eye steak 22.00 Rump steak 18.00
All beef steaks are served with French fries & your choice of sauce
Béarnaise / Housemade BBQ sauce / Peppercorn sauce

Triple cooked chips 3.00 French beans 3.00 Organic mixed leaf salad 4.00
New potatoes with Pecorino 2.50 Secrett's carrots 2.50 Rocket & Parmesan salad 5.50

DESSERTS

Traditional tart of the day 6.00
Crème caramel with autumn figs 5.00
House made ice cream & sorbet selection 1.75 per scoop
Cinnamon sugared doughnuts, hot chocolate sauce 6.50
Selection of French cheese's from La Fromagerie choice of 3 7.00 or 5 9.50
Selection of teas and coffees 3.75
Plate of chocolate brownies 2.50



DINNER

Salted Marcona almonds 2.50 Picholine du Gard olives 1.75 Petite Lucques olives 2.00
Suffed red chilli peppers 2.50 Saucisson Rosette de Lyon 2.25 each Baby octopus, spiced tomato 5.50
Parma ham 4.50 Terrine Maison, toast 5.00 Colchester rock oysters, mignonette, rye bread 1.75 each
Plateau mini pulled pork and beef burgers, chilli relish 2.50 each Cerveille de canut, tartines sec 2.75

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Vietnamese smoked chicken salad, chilli smoked nuts, green paw paw 6.50/11.50
Vine tomato salad, rolled goats cheese, balsamic vinegar 7.00
Steak tartare, grilled sourdough 8.50

LIGHTER BITES

Grilled club sandwich, herb aioli – with fries 12.50
Lobster roll– half lobster, guacamole, baby watercress in a brioche sub 17.50
Croque monsieur with chanterelles, french fries 9.50 add a fried egg 10.50

MAINS

Spag bol 9.50
Tuna Nicoise 12.50
Lobster mac and cheese 12.50
Coq au vin, pommes purée, button mushrooms 12.50
Artichoke ravioli, rosemary butter sauce, parmesan crisp 12.50
Grilled Gloucester Old Spot pork cutlet, spring onion creamed potatoes 14.00
Salmon & haddock fish cakes, tartare sauce, mixed leaf salad 10.50

Aged beef burger, beer battered onion rings, French fries 12.00
Aged beef burger with confit pork belly & spiced BBQ sauce, French fries 14.50

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Plate of chocolate brownies 2.50