

POMPETTE

PLATES

HOUSE MADE SPICED ROASTED NUTS VEGAN GF	7
MARINATED OLIVES VEGAN GF	9
ESCARGOT DE BOURGOGNE BEURRE À L'AIL (6) Snails in garlic butter with toasted bread GF*	24/26*
SUMMER SCALLOPS Local scallops with mango salsa GF	27
FOIE GRAS 65g Served with toasted brioche and confit figues GF*	39/41*
DUCK SLIDER (1) Brioche bun, apple and carrot slaw, caramelised shallots GF*	25/27*
MUSHROOM SLIDER (1) Brioche bun, roasted mushrooms, roquette, aioli and swiss cheese VEGAN GF*	20/22*
STEAK TARTARE 100g Hand-cut eye fillet, quail egg with sweet potato crisps GF	28
TARTINE DE LA SEMAINE (1) Toasted bread with seasonal toppings GF*	17/19*
DUO DE TACOS Slow-cooked brisket, pickled cabbage and jalapeño	24
GRAZING BOARD One French cheese, two charcuterie, toasted bread, crackers and dip GF*	37/39*
VEGETARIAN BOARD Corn rib, pickle, dip, bread and more... GF*	37/39*
SEAFOOD PLATTER Six oysters, six king prawns and salmon gravlax GF	95
ROQUETTE & PARMESAN SALADE VEGAN GF	12
FRITES With housemade tarragon tartar sauce, tomato sauce ...or truffle oil and parmesan* VEGAN GF	15/20*
DESSERT DU JOUR Ask about our dessert of the day	

THE INVISIBLE PLATE	5
This is a donation made to our current chosen organisation. Ask at the bar who this month is.	
