

FOUND

Restaurant + Bar

Available Monday to Friday from 12:00pm – 22:00pm
Saturday & Sunday from 16:00pm – 22:00pm

For the Table

Aubergine fries (V) | 9
Parmesan, truffle honey, chilli

Pain de campagne (V) | 7
Crusted white and brown seeded sourdough bread, salted butter, artichokes, dried tomato and pickled baby onion

Olives a la jardiniere (VG, V) | 7
lemon and chilli

Entrées

Soup of the day, warm bread roll (V, VG) | 9.5

French onion soup, comte crouton | 11

Trio of oyster's au gratin, Panure a la marseillaise | 15.5

Seared red tuna nicoise salad, cherry tomatoes, baby potatoes, French beans, red onions, olives, anchovies, boiled egg, vinaigrette (GF) | 14.5

Smoked salmon and champagne parfait, crusty sourdough, baby caramelized pickled onions, lemon creme fraiche | 14

Truffled champignons on toasted French brioche, Jambon cru de pork | 12.5

Plats

Veal cordon bleu, Lyonnaise pommes velouté, petit salad | 29

Slow braised beef au port, Alsace spaetzle au fromage Blanc | 27.5

Duck breast a la Gascogne, potato fondant, braised shallots, confit cherry tomato, thyme jus (GF) | 27.5

Corn fed chicken and bacon a la bourguignon, horseradish pomme puree | 24.5

Pan fried sea bass fillet, Vierge sauce, crushed baby potato, French beans, citron noir (GF) | 27

Bisque de fruits de Mer, clams, squid, king prawns, cod, crustaceans' bisque, garlic baguette croutons | 28.5

Wild mushrooms pot-au-feu, roasted peppers potato puree (VG, GF) | 24

Butternut & sage velvety barley risotto, toasted pinenuts, roasted dried tomato (VG) | 23

8oz Ribeye steak, grilled portobello mushroom, stem broccoli, French fries | 29

Choose from green peppercorn / café de Paris garlic butter / bearnaise | 3.5

Desserts

Burnt Basque cheesecake, salted toffee | 9.5

Classic crème caramel (GF) | 9.5

Blackcurrant and chocolate mousse, crème de cassis reduction | 11

Crêpes suzette, Cognac butter, caramelized orange in cherry syrup, vanilla ice cream | 12

Red fruit sable, shortcrust pastry, almonds, raspberries, cherries, apricot glaze, brandy crème anglaise | 9.5

Chocolate flambe pear tart, clotted cream ice cream | 12

British produce cheese, pear chutney, celery, grapes, Scottish oat cakes, extra mature cheddar, stilton bleu, camembert (GF) | 14

Sides

French fries | 5.5

Add truffle salsa and comte | 2

Cauliflower cheese, roquefort bleu, crispy shallots (GF) | 7.5

Stem broccoli gratin, oven dried tomato (VG) | 7.5

Ratte potato Lyonnaise (VG, GF) | 7.5

Alsace Spaetzle au fromage Blanc (V) | 7.5

French beans, citron noir (VG, GF) | 7.5

Express Set Menu

Available from 12:00-19:00
Three Courses – £35

Starters

Scottish smoked salmon and champagne parfait, crusty sourdough, caramelized baby pickled onion, lemon crème fraiche

Truffle champignons on toasted French brioche, jambon de pork cru

Soup of the day, warm bread roll and butter (V) (VG)

Mains

Corn fed chicken and bacon a la bourguignon, horseradish pomme purée

Pan fried fillet of sea bass, crushed baby pommes de terre, buttered leeks, tarragon and lemon butter

Butternut & sage velvety barley risotto, toasted pinenuts, roasted dried tomato (VG)

Desserts

Crêpes suzette, cognac butter, caramelized orange in cherry syrup, vanilla ice cream

Chocolate fondant, red berry coulis (VG)

Seasonal fresh fruit salad, minted syrup, lemon sorbet

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description does not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.