BAR SNACKS

Available from 12:00-22:30

Petit Plats

For the fizzes, assorted toasted nuts, sea salt & cider vinegar crisps, 396kcal | 7.5

Aubergine fries, parmesan, chilli honey, chilli (V), 485kcal | 9

Sweet chilli hummus, pomegranates, fresh mint, artisan bread (VG), 458kcal | 12.5

Marinated blanc anchovies, stuffed cheese cherry peppers,

crusty garlic baguette, 406 kcal | 14

Rosemary and garlic roasted camembert cheese, pear compote, bread sticks, 660kcal | 14.5

Smoked salmon croissant, smashed avocado, plum tomato, rocket, free range egg mayonnaise, 477kcal | 12.75

Old bay crab cakes, celery salt, spring onion mayonnaise, 399kcal | 12.5

French onion mini chicken filets en croute, rarebit cheese sauce, 602kcal | 12.5

<u>Sharing Platter</u> Choose any 3 petit plats 129.5

<u>Classics</u>

French onion soup, comté crouton, 225kcal | 11.5

Caesar salad, baby gem lettuce, anchovies, parmesan, croutons, poached egg, Caesar dressing, 540kcal **| 14.5**

Add grilled chicken, 323kcal / grilled halloumi, 323kcal / grilled bacon, 390kcal | 4.95

Parisienne bistro salad, gem lettuce, jambon de cru, melon, boiled egg, comté cheese, tangy cornichons, yellow cherry tomato, potato nouvelle, light mayonnaise dressing (GF), 552kcal | 14

Board de le maison, jambon cru, cured coppa ham, saucisson, camembert, stilton blue, tickler mature cheddar, cornichons, sticky fig chutney, grilled garlic ciabatta, 880kcal **| 24.5**

Gruyère cheese and ham sourdough toastie, Branston pickle, French fries, 896kcal | 18.5

Club sandwich, triple decker toasted white bloomer, bacon, chicken, gem lettuce, plum tomato, fried egg, mayonnaise and fries, 1108kcal **| 21.5**

Found Fish and chips, crispy battered haddock fillet, hickory hot beans, smoked tartare, flaky salt, 1006kcal | 21.75

8oz Prime beef burger, brioche bun, lettuce, plum tomato, caramelized onions, pickle, mature cheddar, relish, French fries, 1370kcal **| 22**

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.