

BRITISH OYSTERS & SHELLFISH

Rock oysters

six 14

twelve 24

Plateau de fruits de mer for two

tiger prawns, mussels, clams, six rock oysters, crab 36

Deluxe plateau de fruits de mer for two with ½ lobster 48

TO SHARE

Le grand aperitif Méditerranéen

Crudités, tapenade, anchoïade, aubergine caviar, brandade de morue, pesto, olives and

fougasse 18

Mediterranean breads 3.5

Smoked salmon crostini 8

Manzanilla olives and smoked almonds 6

Planche de charcuterie 18

Spring vegetable, Feta, and olive salad 9

Grilled French asparagus, shaved Parmesan 9

Terrines by Stephane Reynaud, for two to share

Wild boar and red wine 12

Pork, bacon and shallot 12

Pork, apple and gingerbread 12

Venison and blackcurrant (contains pork) 12

Rabbit, chorizo and coriander 12

FROM THE ROBATA GRILL

28 day dry-aged rib-eye, béarnaise, fries 32

Chicken brochette, tzatziki, spring onions 18

Sashimi grade yellow-fin tuna, Niçoise salad 23

Lamb cutlets, roasted Provençale vegetables 23

Grilled lobster, garlic and parsley butter, half 22 / whole 38

Octopus and chorizo skewers 15

Grilled halloumi, roasted vegetables, black olive dressing 17

King prawn brochettes, gremolata 28

Whole sea bream, fennel, preserved lemon, parsley, for two 39 (20 minutes)

SIDES

Ratatouille 6

Fries and aioli 5.5

Couscous salad 6.5

Green leaf and herb salad 5

CHEESE & DESSERTS

Tart du jour 7

Crème brûlée 6.5

Petit pot au chocolat 6.5

Ice cream and sorbet 6.5

French cheese 12

**50% OFF ALL OYSTERS,
LOBSTERS AND SHELLFISH
EVERY SUNDAY EVENING FROM
8PM.**