



MENU

Weekend Menu | 4th - 5th April 2026

Easter Weekend

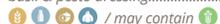
SWEET POTATO & CHICKPEA SALAD

Roasted aubergine, cauliflower, sweet potato, chickpeas, raisins, red onions, vinaigrette. Topped with almond flakes.....£8.00



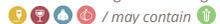
SALADE D'ORZO AU PISTOU

Orzo pasta with courgette, garden peas, pine nuts, cherry tomatoes, basil & pesto dressing.....£8.00



SALADE DE BETTERAVES

Roasted beetroot, red cabbage, pinto beans, red onions, cranberries, in a French vinaigrette dressing.....£8.00



SAFFRON CAULIFLOWER, MUSHROOM & BEAN RAGOÛT

Cauliflower, mushrooms, pinto beans and butterbeans, in a tomato, vegetable, spinach, cumin & paprika sauce.....£8.00



LEMONY POTATO & BROCCOLI SALAD

Baby potatoes, broccoli, Feta cheese, radish, capers and dill, in a lemon zest & olive oil dressing.....£8.00



MUNG BEAN & ASPARAGUS SALAD

Mung beans with asparagus, garden peas, mangetout, kale, radish in a lemon zest dressing.....£8.00
may contain

GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese.....£12.75



BOULETTES DE PORC

Handmade pork meatballs with cumin & paprika, in a tomato, white wine & vegetable sauce.....£18.75 for 6 meatballs - £3.60 each



PORK BELLY

Stuffed pork belly with onion, parsley & garlic farce, on a bed of slow cooked white cabbage, apple, cider and pork jus.....£10.00/£17.25



CONFIT DE CANARD À L'ORANGE

A confit duck leg in a classic delicate red wine & orange sauce, on a bed of Puy lentils, roasted carrots and leeks.....£12.75



JARRED D'AGNEAU

A slow braised lamb shank with roasted carrots, turnips, leeks, in a rich red wine, rosemary & onion sauce.....£25.75



PINTADE À LA GASCONNE

A pot roasted whole half of guinea fowl with a delicate Armagnac, leek, mushroom, tomato & cream sauce.....£21.75



BALLOTINE CORDON BLEU

Deboned, rolled & poached chicken leg, filled with home cooked ham, smoked cheddar, chicken & herb mousseline.

Served with a delicate Madeira, leek, tomato & French herb jus.....£24.50



PAILLARDE DE VOLAILLE AU CITRON PICCATA

A char-grilled boneless chicken thigh with a delicate caper, lemon, garlic and herb dressing.....£9.50



POULET À L'ARTOIS

Tender chunks of chicken breast with artichoke hearts, onions and carrots, in a rich Madeira and herb sauce.....£14.25



BOEUF CONFIT - SLOW COOKED TO PERFECTION

Indulge in our tender and flavorful confit beef, slow-cooked in a rich beef broth with aromatic herbs & spices. Served with creamy mash or fluffy rice.

Available at Marylebone market.....from £14.50



SOUPS :

BISQUE DE HOMARD (LOBSTER BISQUE).....£11.50

POULE AU POT (CHICKEN SOUP).....£5.95

SIDES :

CAROTTES RÂPÉES, CELERiac RÉMOULADE, CRUNCHY SLAW.....£6.85

CREAMED MASH.....£5.50

TRUFFLE MASH.....£7.25

FONDANT POTATOES.....£7.65

SPINACH MORNAY.....£7.75

PRE-PACKED MAINS :

CHICKEN GOUJONS.....£13.00

PÂTÉS :

CHICKEN LIVER PÂTÉ.....£8.50

