

ENGLISH & FRENCH BRASSERIE

FOR THE TABLE

Richard Bertinet's sourdough with butter (v)	3.50
Green olives à la Provençale (v)	3.95

STARTERS

Classic French onion soup with cider, croutons, gruyère	6.50
Half dozen snails à la bourguignonne	10.50
Brandade of Scottish salmon, fennel, white wine jelly	8.95
Terrine de foie de volaille, fig chutney, toasted sourdough	7.95
Croustade of eggs Maxim's, mushroom duxelle, sauce hollandaise (v)	5.95
English farmhouse salad, ham hock, hen's egg, homemade salad cream	7.95
Rillettes of duck, green peppercorns, toasted sourdough	8.50
Smoked sardines on toast, tomato vinaigrette	7.50
Assiette de charcuterie, cornichons, sourdough	9.50

MAINS

Fried fillet of Scottish haddock, chips, marrow fat peas, sauce tartare	15.95
Braised ox cheek in red wine à l'ancienne, pomme purée	16.50
Poulet noir, grand-mère	14.95
Salsifis aux truffes (v)	15.50
Wheeler's salmon fishcake, hen's egg, young spinach, sauce tartare	12.95
Braised lamb à la Provençale	16.50
The Connaught's coq and shrimp curry, fresh mango, ginger, buttered rice	16.95
Mr. Lamb's shepherd's pie, buttered garden peas	13.50
Grilled butcher's steak (served medium rare), sauce béarnaise, beef fat chips, roasted vine tomatoes	23.95
Classic fillet steak au poirve, beef fat chips	32.50
Creamy polenta, grilled wild mushrooms, baby spinach, extra virgin olive oil (v)	13.95

SIDES

Pomme purée (v)	3.50	Salad vert (v)	3.50
Buttered leaf spinach (v)	3.50	Pommes frites (v)	3.50
Beef fat chips	3.50	Petit pois (v)	3.50

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) suitable for vegetarians. Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.