

ENGLISH & FRENCH BRASSERIE

FOR THE TABLE

Richard Bertinet's sourdough  
with butter (v) 4.50

Green olives à la Provençale (v) 4.50

STARTERS

Terrine de foie de volaille,  
fig chutney, toasted sourdough 8.50

Classic 1970's prawn cocktail  
sauce Marie Rose,  
brown bread and butter 9.50

Gazpacho Andalou (v) 6.50

Potted duck with green peppercorns,  
toasted sourdough, cornichons,  
pearl onions 8.95

Escargots à la Bourguignonne 10.50

English charcuterie, celeriac  
remoulade, toasted sourdough 9.50

Iman Bayildi salad, smoked salmon 7.95

Stuffed Savoy cabbage, tomato sauce 8.50

Koffmann's Waldorf salad (v) 6.95

Classic French onion soup with cider,  
croutons, gruyère 7.95

MAINS

Marco's signature fillet steak,  
leaf spinach, wild mushrooms,  
garlic butter, soft herbs 32.50

Couscous d'agneau 21.95

Coronation shrimp curry, fresh  
mango, ginger, Madras curry sauce,  
buttered rice 18.50

Grilled aubergine à la niçoise,  
aubergine caviar, fresh tomatoes,  
mozzarella, extra virgin olive oil (v) 13.95

Poussin grillé, épices douces aioli 15.95

Fresh battered cod, triple cooked  
chips, marrowfat peas, tartare sauce 16.50

Braised ox cheek in red wine  
à l'ancienne, pomme purée 17.50

Mr Walsh's salmon fishcake,  
buttered leaf spinach, soft boiled egg,  
tartare sauce 13.95

Grilled rump steak, sauce  
Béarnaise, Koffmann's chips,  
roasted vine tomatoes 24.50

Courgette, cumin, hazelnut  
pearl barley fritter (v) 14.95

Duck confit, puy lentils 16.95

SIDES

Pomme purée (v) 3.95

Buttered leaf spinach (v) 3.95

Beef fat chips 3.95

Salad vert (v) 3.95

Pommes frites (v) 3.95

Petit pois (v) 3.95

*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 a manager if you  
would like to know about our ingredients.*