



Beaujolais Nouveau

What is Beaujolais Wine?

Every third Thursday on November the Beaujolais releases that year's harvest.

Our bottles are from the famous Georges Dubœuf ; This is a young wine (only 6 weeks old). Grown from the Gamay grape and is very fruity, light-bodied, and virtually tannin-free.

Making for a very easy-to-drink red wine

The weather in the Beaujolais region of France has been ideal and the harvest has been considered the best in years. These excellent conditions have created great enthusiasm for the release of Beaujolais 2026

£26.95 per bottle

large glass £9.05 (250ml)

small glass £6.50 (175ml)

Entrées

Baked Camembert to share

with our house chutney, crusty bread, cornichons, candied nuts

£22

French Onion Soup

Served with melted cheese croutons

£8.50

Escargot

Burgundy snails in a parsley and garlic butter

£8.95

Cocquilles St Jacques

Scallop cooked in the shell with a white wine creamy sauce and topped with mashed potato

£11.95

Wild mushroom and garlic tarte tatin

£9.50

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink and they will be able to suggest the best dishes for you.

Plat Principal

Baked Hake Provençal (GF)*

*tomatoes, shallots, garlic, chilli, white wine, black olives, capers, anchovies, parsley
served with parmentier potatoes and tenderstem broccoli*

£22.95

Coq Au Vin

*1/2 bone in chicken, slow braised with autumn root vegetable, panchetta, mushrooms,
shallots, red wine*

£19.95

Steak Frôtes

*Sirloin, served with French fries, rocket & green salad vinaigrette
and a classic béarnaise sauce.*

£32

Boeuf Bourguignon

*All time classic dish with diced beef cheek chunks, slowly casseroled for 6 hours with
button mushrooms, shallots, streaky bacon and a rich burgundy wine sauce
served with creamy mash and green beans.*

£23.95

Moules Frôtes

£10.95/£18.95 (GF) Choose from:*

Marinière - white wine and garlic

Provençal- Tomato with garlic, basil, olives, herbs and capers

À la Bière- Blonde Beer, garlic

À la Normande- Creamy Cider & garlic

Crusty Bread/ Fries with a Main Course

Desserts

Poire Belle Hélène

Poached Pears in a rich chocolate sauce with vanilla ice cream

£8.95

Crème Brûlée

£8.25

French Cheeses

£10.95