

# TERRACE MENU

From 12 till late daily  
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## CRAB

STARTER 12.90 / MAIN 19.50

Chilled Crab and claw salad, brown crab ketchup, red onion, fennel, pink grapefruit, radish, watercress

## LANGOUSTINES

STARTER 11.90 / MAIN 18.90

Served chilled with mixed salad and saffron Roullie  
Or grilled with garlic butter, lemon and mixed salad

## GRILLED OCTOPUS

STARTER 12.90 / MAIN 19.90

Grilled octopus marinated in lemon and herbs, charred peppers, tapenade dressing, sun blushed tomato, dressed leaves, garlic aioli, croutons

## SEAFOOD COCKTAIL

STARTER 14.75 / MAIN 21.75

Chilled langoustine, dressed crab and crayfish, poached king prawns, Marie rose, capers, cucumber, confit cherry tomato, lemon, cos lettuce

## CREVETTES

STARTER 11.50 / MAIN 18.50

Sauteed and garlic & chilli, with lime & coriander  
cucumber, fennel, rocket, herb oil

## LOBSTER

HALF 38.90 / WHOLE 52.90

Grilled with garlic butter or thermidor sauce, house salad, garlic bread & fries

or

Chilled with homemade salsa, house salad, saffron rouille & fries

## WHITEBAIT

STARTER 9.45 / MAIN 16.45

Spiced crispy whitebait, lime, saffron rouille, mixed salad, garlic bread

## ANTIPASTO BOARD

STARTER 13.90 / MAIN 21.90

Duck rilette, cured ham, bresaola, chorizo, house cheeses, roasted peppers, artichoke hearts, quince, onion chutney, rocket, crusty bread

## GRILLED SEAFOOD

PLATTER FOR TWO 89.40

Half grilled lobster in thermidor sauce, chilled langoustines, dressed crab & claw, crevette's, octopus, gravlax, seafood sauce, house salad, saffron rouille, lemon

## FRENCH CLASSICS & SALADS

### SALAD DU CHEF

STARTER 10.90 / MAIN 15.90

Smoked mackerel, cucumber, cherry tomato, pickled red onion, mixed leaves, lemon and herb dressing

### SALADE PAYSANNE

STARTER 10.90 / MAIN 15.90

Chargrilled garlic chicken tenderloins, soft boiled eggs, smoked bacon lardons, rustic potatoes, fine beans, garlic croutons, house dressing

### GOAT CHEESE SALAD V GFA

STARTER 9.90 / MAIN 14.90

Grilled honey glazed goats cheese with toasted brioche, dried cranberries, toasted walnuts, artichokes, poached pear & wholegrain mustard dressing

### CROQUE MONSIEUR 13.90

Grilled toast with ham, béchamel sauce and gruyère cheese served with salad & pommes frites

### CROQUE MADAME 14.90

Grilled toast with ham, béchamel sauce, gruyère cheese, fried egg served with salad dressing & pommes frites

### CROISSANT GRATINÉ AU JAMBON 13.90

Baked Croissant with honey roast ham and gruyère cheese and creme fraiche served with mixed leaves & pommes frites

### HALF CAMEMBERT 10.90

Half camembert, baked with honey, chilli flakes, roasted pinenuts, dressed leaves, crusty bread

### MOULES

Please ask your server

### SNAILS IN GARLIC BUTTER GFA 12.90

Garlic Croûtons

### FISH & SEAFOOD BISQUE GFA DFA 11.90

Garlic Croûtons / Gruyère Cheese / Saffron Rouille

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.  
Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.  
Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.