



SUNDAY

ENTREES & ASSIETTES

Hand cut steak tartare	13
French Onion Soup - <i>comte croutons</i>	10
Twice Baked Comte Souffle - <i>spinach (v)</i>	11
Salade Perigourdine - <i>duck heart, bacon, beans, potatoes</i>	14
6/12 Escargot - <i>garlic butter, baguette</i>	10/19
Honey baked Saint Marcellin (v)	12
Mackerel rilette tartine - <i>pickled cucumber</i>	11
Comte Gougeres (v)	8
Ham & cheese croquettes	8
Charcuterie - <i>Prosciutto Parma, Salami fennel, Coppa</i>	10

PLATS PRINCIPAUX

Sirloin of Beef	24
Kelmscott Pork Loin & Belly	18
Half Roast Chicken	22
Roasted Celeriac (v)	16
<i>All roasts are served with duck fat potatoes (va), carrot, parsnip, cauliflower cheese, greens & Yorkshire pudding</i>	
Ratatouille nicoise- <i>braised pilau rice</i>	16
Pan roasted Cod - <i>new potatoes samphire, caper & parsley butter</i>	24

ACCOMPAGNEMENT

Pig in a Blanket	2
Frites (v)	4.5
Cauliflower Cheese (v)	6
Duck Fat Potatoes	6
Peas a la Francaise	6
Bistro Salad (vv)	5

No service charge, tip the staff. Please inform a member of the team if you suffer any allergies.