

Petite Plates

Olives & almonds – Marinated stone-on Kalamata & black olives served with thyme beurre noisette almond kernels. (V,GF) 10

Smoked cod mousse – served with crispy baguette. 10

Chicken Ceasar salad croquettes – Chicken thigh croquettes, mustard vinaigrette, parmesan & baby gem. 7

Bresaola - Air dried beef fillet, thinly sliced, top with aged parmesan, lemon juice & olive oil. (GF) 12

Starters

Escargots - Traditional French snails served in the shell with confit garlic & parsley butter. 10/19.5

Smoked cod mousse – Served with asparagus spears, crispy black olive tuile & beurre noisette vinaigrette. 18

Soupe a l'iongnon - Traditional French onion soup with parmesan croutons. (GF without croutons) 14

Canadian scallops – Served with truffle & celeriac puree, apple caramel, apple jelly & hazelnut crumbs. (GF) 18

Chicken Ceasar salad croquettes – Chicken thigh croquettes, mustard vinaigrette, parmesan & baby gem. 15

Mains

Dry-aged Black Angus sirloin - Cooked to your liking resting on pomme puree with charred leek & a beef & mushroom jus. 36

Pan fried chicken supreme – Chicken breast resting on a bed of peas & asparagus with Parisienne potatoes fragrant wild garlic oil & chargrilled halloumi. (GF) 30

Poisson rôti du jour - Seared fish of the day, served with raw enoki mushrooms, baby dutch carrots, pickled ginger, dashi & porcini stock. (GF) 36

Poitrine de canard de Barbarie – Barbary duck breast (served pink), creamy celeriac puree, roasted fondant potato, baby dutch carrot with a port & orange sauce (GF) 36

Boeuf bourguignon - Slow braised beef shoulder in red wine, onion, pancetta, mushrooms, served with Paris mash & baby carrots. (GF) 32

Sides

Cocoa butter cauliflower. (V,GF) 9

Paris mash. (V,GF) 9

Asparagus spears with a butter & truffle oil reduction, freshly shaved parmesan. (V,GF) 10.5

French Fries. (V) 8

House salad. (VN,GF) 9.5

Baby dutch carrots served in a butter & honey emulsion. (V,GF) 9

Desserts

Pistachio & olive oil cake – Served with poached apricot, apricot gel & fruity apricot sorbert. (V) 18

Le Chat Noir brûlée - Baked vanilla spiced custard topped with a layer of crunchy toffee, served with amaretti biscuit. (V,GF) 14

Dark chocolate fondant – Served with chocolate sauce & sweet cherry yoghurt ice cream. (V) 16

Assiette de fromages - A selection of cheeses, served with fig jam, walnuts and crispbread. (GF without crispbread) 14/21/28

"Caramel slice" – Shortcrust tart, dark & white chocolate marbled tart, salt caramel & vanilla bean ice cream. (V) 14

"Blancmange" – Almond milk set pudding, orange blossom water, passionfruit compote, amaretto glass & fresh mint. (VN,GF) 16

We do guarantee that all items and prices that appear on our menus at the restaurant are accurate, though it may occur that some items on the menu may be unavailable on occasion.

