

Starters

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

Cured rainbow trout, finger lime, avocado puree, fermented beetroot, lemon balm. 19 (GF,DF)

Duck liver parfait - served with poached apricot, toasted brioche, nut granola. 20

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

Noix de Saint Jacques - Canadian scallops, served with Sweetcorn puree, charred corn & chorizo jam. (GF,DF) 20

Le Chat Noir summer salad - Chef's selection of the day. (V)18

"Beetroot & goats cheese" – Beetroot chutney, whipped goats cheese, toasted hazelnuts, hazelnut cream, sorrel. (V,GF) 17.50

Mains

Filet au poivre – Tender fillet steak cooked to your liking, grilled pearl onions, reblochon & pomme puree, red wine jus. (GF)38

Pan fried chicken breast - Served with shaved fennel, orange, tomato & pine nut salad, pomegranate vinaigrette.(GF) 32

Confit de saumon – Confit salmon, crispy fish skin, salt baked beetroot carpaccio, horseradish, asparagus, sauce vierge. (GF) 38

Poitrine de canard – Duck breast (served pink), radicchio, orange, radish, mustard leaves. (GF) 36

Boeuf bourguignon - Slow braised beef cheeks, in red wine, onion, pancetta, mushrooms, served with Paris mash & baby carrots. (GF) 33

"Risotto of the day" – (V) 29

Sauteed tenderstem broccoli, served with whitlof, black garlic, poppy seed, crushed hazelnut & olive dressing. (VN,GF) 28

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

Forest fruit meringue nests, served with Chantilly cream. (V,GF) 15

Spiced poached pear, served with chocolate sauce, vanilla ice cream, ginger crumb. (V,GF)14

Chocolate shortbread tarlet, served with whipped chocolate ganache, mint cream & gel. (V)14

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

Assiette de fromages - Selection of cheeses; Comte, Cropwell Bishop Stilton, Fromage de Meaux, red grapes, celery sticks, sourdough & crackers. 15/30/45