



BRUNCH MENU

Served From 10.00 -16.00

- 1. Paris-style Eggs Benedict (C, E, M) £7.50**
Dry cured bacon, two poached eggs, all assembled on top of croissant with Hollandaise sauce.
- 2. Paris-style Eggs Florentine *VE (C, E, M) £7.15**
A heavenly combination of fresh backed croissant, spinach, two poached eggs and Hollandaise sauce.
- 3. Paris-style Eggs Royale (C, E, M, F) £8.50**
Smoked salmon, two poached eggs and mixed leaves all assembled on top of croissant with Hollandaise sauce.
- 4. Stuffed Croissant French Toast *VE (C, E, M, N) £6.50**
Stuffed with custard cream and covered with caramelized apples and almond.
- 5. Croque Monsieur (C, E, M, MU) £6.15**
An iconic French Favourite. Sliced fresh bread, cheese and sliced ham topped with a creamy Béchamel sauce served with a side of house salad.
- 6. Croque Madame (C, E, M, MU) £7.00**
A croque Monsieur with the addition of a fried egg on top.
- 7. Bacon and Maple syrup Pancakes (C, E, M) £6.50**
- 8. Banana & Nutella Pancakes *VE (C, E, M, N) £6.25**
- 9. American Pancakes (C, E, M, F) £7.25**
With smoked salmon and cream cheese.
- 10. English Breakfast (M, C) £7.75**
Two eggs, sausage, dry cured bacon, mushrooms, roast tomato, baked beans, hash brown, toast and butter.
- 11. Vegan English Breakfast *V (C) £7.25**
Sausages, mushrooms, roast tomato, baked beans, hash brown, house salad and toast. Add: Fried Egg (E) +£1 • Butter (M) +0.50
- 12. Traditional Shakshuka *VE (E, M, C) £6.75**
Poached Egg in tomatoes sauce, olive oil, peppers, onion and garlic spiced with paprika. Finished with Feta cheese- that last touch of saltiness and creaminess.
- 13. Avocado and Poached Eggs on Toast *VE (M, C, E) £7.15**
Served with a mix of rocket drizzled with truffle oil. Add: • smoked salmon (F) £1.80

APPETIZERS

1. Bruschetta Trio *VE (C, M) £7.25

Classic Italian bruschetta with tomatoes and mozzarella, Roast peppers and soft cheese, Roast beef and pesto bruschetta.

2. Grilled Garlic Butter Prawns (CR, M) £8.50

Grilled king prawns served in a sweet chilli and garlic sauce and sliced baguette.

3. Scallops (CR, M) £9.95

French Classic: served with lemon cream sauce and cunchy vegetables.

4. Ricotta Aubergine Rolls *VE £6.50

Served with tomato sauce.

5. Frogs Legs (M, C) £7.95

Pan fried frog legs in creamy blue cheese sauce served with side of sliced baguette.

6. Beef Carpaccio (N) £8.95

Served with rocket salad, lemon and parmesan.

7. Prosciutto and Melon £6.95

The savoury ham and sweet melon are wonderful partners served with rocket salad and balsamic vinegar

8. Cheese Board Selection *VE (M, C, N) £7.40

Selection of Blue Cheese, Parmesan and Brie served with Habanero Chilli Jam, honey, nuts and crackers.

SOUPS

1. Soupe a L'oignon (C, M) £5.50

This is a traditional French Soup made of onions and beef stock, served with a slice of bread and melted cheese on top

2. Marseille Seafood Soup (F, CR, MO, CE, C) £6.25

Another traditional soup is fish and mix seafood soup of Marseille, all the flavours of the Provençal coasts are found in this soup. Served with slice of bread.

SALADS

1. Chicken Caesar Salad (C, M, E) £8.95

Romaine lettuce, grilled chicken, crunchy croutons, parmesan and a creamy Caesar dressing.

2. Timbale of Quinoa Salad (F) £9.50

*Quinoa salad, avocado, mango and salmon
Healthy Delicious*

3. Vegan Timbale of Quinoa Salad (*V) £7.50

*Quinoa salad, avocado, mango and fennel
Healthy Delicious*

MAIN COURSE

1. Duck Breast (M) £17.50

Duck Breast served with Dauphinoise potatoes, fried leek, Malbec and blueberries sauce.

2. Beef Steak (M) £19.50

Served with a side choice:

- *French Fries*
 - *Sweet Potatoes Fries +£1*
- Sauce: •Peppercorn Sauce • Blue cheese sauce*

3. Chicken Breast (M) £14.50

Served with pan fried green beans drizzled with truffle oil, red cabbage salad and basil infused green oil.

4. Pork Fillet (M) £14.95

Bacon wrapped pork fillet served with black Truffle cream sauce, ratatouille potato on dried tomato pesto base.

5. Salmon Steak (F, M) £18.95

Served with green peas puree, buttery peas, fresh vegetable salad and parmesan rice.

6. Vegan Teriyaki Tofu *V £14.50

Served with mix of quinoa.

PASTA

7. Seafood Pasta (C, E, CR, MO, M) £14.95

Linguine cooked al dente and tossed with homemade tomato sauce and a mix of shrimps, clams and mussels.

8. Carbonara of Dreams (C, E, M) £14.50

Spaghetti cooked al dente and tossed with crispy bacon and our carbonara sauce that contains egg yolk and freshly ground black pepper.

BURGER LOVERS

9. Chef's Burger & Chips (C, MU) £9.95

Grilled beef patty/chicken, a double portion of melted cheese, caramelised onion, lettuce, tomatoes, streaky bacon, pickled cucumber and our chef's special burger sauce.

SIDE & SAUCES

1. French Fries £2.50

2. Sweet Potato Fries £3.50

3. Teriyaki Grilled Vegetables £4.50

4. Parmesan rice £4.00

5. Toasted Bread (2 slices) £1.00

6. House Salad £2.95

DESSERTS

1. Vitrine of Desserts

(Please ask a member of staff)

2. Rosemary Crème Brulee (E, M) £5.75

Consisting of a rich custard base topped with texturally contrasting layer of hardened caramelised sugar.

3. Chocolate Fondant (C, E, M, N) £6.50

Chocolate fondant is a dessert of a small chocolate cake with crunchy rind and hot melted chocolate inside served with vanilla ice cream.

4. Cascade Tiramisu (M, E, C) £6.95

This is a super fun and delicious twist to the Italian classic.

KIDS ZONE

1. Mini Pancakes Cereal (C, M, E) (Brunch) £4.95

Served with maple syrup and fresh fruits.

2. Crunchy Chicken Goujons (C, M) £5.50

Served with French fries.

3. Mix of Ice Cream (M) £3.25

Two scoops of ice cream served with a mix of Berry and Orange Sauces

AFTERNOON TEA

1. Traditional Afternoon Tea *Delicately cut finger sandwiches on mixed wholegrain and white bread, consisting of Salmon and Cream Cheese Rose, Ham and Cheese, Cucumber and Cream Cheese, Egg Mayonnaise and Cress. A selection of four sweet desserts* **£17.95**

2. Prosecco Afternoon Tea *Includes Traditional Afternoon Tea with a glass of Prosecco* **£21.95**

3. Cocktail Afternoon Tea *Includes Traditional Afternoon Tea with a glass of Special Creamy Mimosa* **£23.45**

KEY TO ALLERGENS

C- cereals containing gluten, CE-celery and celeriac, CR- crustaceans, E- eggs, F- fish, P- peanuts, M- milk, MO- molluscs, MU-mustard, N-nuts, SE- sesame

Although we have a nut free kitchen, all of our dishes may contain traces of nuts due to the suppliers that we use. If you have any specific dietary requirements or allergies, please speak to a member of staff.

For key to allergens, please see above.

However, please be aware that food containing allergens are prepared and cooked in the same kitchen.

Due to sourcing, some items are subject to change.