

A la Carte

26 Years and all that Jazz!

Starters

Potage Du Jour

(Soup of the day) £5.95

Salmon Cake

*Served on a bed of Spinach with Sauce Américaine
£5.75*

Poached Smoked Haddock

*Served on a bed of creamed potato in a Saffron and
Mussel Cream, Topped with a poached Egg £5.75*

Grilled Terrine of Goat's Cheese

Served with Olive Tapenade and Roquet £6.75

Parma Ham

*Thinly sliced cured Prosciutto
Served with Carpaccio of Melon
"Marinated in Black Cherry" £8.50*

Salad of Artichoke

*Garnished with pan fried Asparagus & Pine
Nuts £7.95*

Dover Street Gravavlax

*Thinly sliced Salmon Marinated in Dill and Brandy,
Served with a Mustard dressing and blinis £7.50*

Smoked Salmon Pannequet

Served with Green Tomato Chutney £9.50

Sautéed King Prawns

Served with Lime & Green Pepper Sauce £9.95

Carpaccio of Beef

*Thinly sliced seared prime Beef fillet, Served with
Roquet, shaved Parmesan and an Olive & Balsamic
dressing £8.50*

Terrine of Foie Gras & Langoustines

Served with a Bordeaux Jelly and Toast £11.95

Seared Scallops

*Served with Risotto of Fennel & Lemon Grass Cream
£10.95*

Main Courses

Pan Fried Red Mullet

*Served with Red Pimento filled with Crab and Mushroom
Duxelles and Passion Fruit sauce £16.95*

"Pave" of Grilled Salmon

*Served with Polenta in Lavender Jus with Baby Artichokes
£14.75*

St Pierre "A La Provençale"

*Pan Fried Fillet of John Dory, Served with Pistachio Sauce,
Sautéed Courgettes and Oriental Relish £19.95*

Brochette of King Prawns

*Served with braised Gem lettuce, Aubergine Caviar
Cannelloni and Oriental dressing £17.75*

Seared Breast of Chicken

*Served with Asparagus "Wrapped with Parma Ham",
"Sechouan" Pepper Sauce & Pomme Fondante £15.95*

Duck Breast Rissolé

*Served with sautéed Mange-tout, Prunes & Chorizo,
Cauliflower Puree in Earl Grey Infusion £17.95*

Roast Best End of Lamb

*Coated with five different spices & Lemon zest
Served with Sautéed "Cauliflower & Tomatoes" and Pomme
Lyonnaise £17.95*

Prime Fillet Steak

(Béarnaise or Au poivre)

*Char grilled, served with Forest Mushrooms and Pomme
Coccotte £16.95*

Fillet Steak Rossini

*Served with Foie Gras, shaved Truffle, Périgueux sauce and
Pomme Coccotte £21.95*

Cote De Veau

*Slow Roasted Veal Cutlet, Served with Grilled
Mediterranean Vegetables, Mozzarella & Plum Sauce
£21.95*

Tortellini "Fagon Niçoise"

*Served with Onion Compote, Tomato Sauce, Grated Cheese
and Croûtons £13.75*

Risotto of Sun Dried Tomatoes

Served with Basil Squash £13.75