

STARTERS

Scallops

Chilli butter, oriental salad £7.50

Foie Gras

On French toast, fig chutney £8

Monkfish

Tempura médaillions, gribiche sauce £7

Soufflé

Mature Stilton, and carrot £6.50

Soup

Chilled courgette & mint, tomato sorbet £6

MAIN COURSES

Beef

Angus fillet steak, Camembert cheese, plum & rocket salad £22 ,

Lamb

Cannon of Lamb, rosemary mash potatoes, figs £19

Red Mullet

With Goat's cheese and aubergine clafoutis, £16

Halibut

Herb and walnut crust on buttered salsifi £19.50

Risotto

Of Crab, tempura Crab, asparagus £16

Paris Brest

Filled with Jerusalem artichokes puree, £12

SIDE ORDERS

Spiced honey roast parsnips £3

Broccoli with porcini oil £3

Rate potato wedges £3

Green Salad £3

A discretionary 12.5% service charge will be added to your final bill. The restaurant is non-smoking but we invite you to smoke in the bar or on the balcony. **Nut allergies:** there maybe traces of nuts in all dishes.

PUDDING

Chocolat

Trio of fondant, cream and sorbet £7

Tart tatin

Banana and pineapple, tea and coconut ice cream £6.50

Bread and Butter Pudding

Of fig, white chocolate and Praline ice-cream £7.5

Cheese

Selection of French cheese, onion jam, fruit bread £7

Head Chef: Pierre Denoyer

Our local suppliers are Friar's Stile Green grocers on Richmond Hill, Sandy's Fishmongers, V Thomas & Sons Butcher in Twickenham, the Cheese Cellar (supply Teddington cheese) and from France, Chanteroy.

SWEET WINES

| | glass | Bottle |
|---|--------------|---------------|
| Moscato D'Asti, Contero, Italy, NV | £5 125ml | £20 |
| "Off the rack" Chenin Blanc, Plantagenet, Australia, 2003 | £6 100ml | £25 50cl |
| Tokay 5 Puttonyos 'Blue Label', Royal Tokaji Wine Co, Hungary, 1996 | £16 100ml | £48 50cl |
| Sauternes, Château Raymond-Lafon, France 1996/7 | | £55 37.5cl |

PORT 100cl

| | |
|--|-------|
| Quinta do Infantado, LBV, 1998, Pinhao, Portugal | £4.50 |
| Quinta do Infantado, 10 Year Old Tawny | £6.50 |

SINGLE MALT WHISKY 25cl

Glenmorangie, Glenlivet, Glenfiddich, Aberlour, Laphroaig, Oban, £3.50

COGNAC, ARMAGNAC, CALVADOS, GRAPPA 25cl

Hennessy XO £ 7.50,
Remy Martin VSOP £4, Martell VSOP
Janneau Grand Armagnac VSOP £3.50
Calvados £3.50
Acquavite di Pere Williams Pilzer £9

Coffees & Teas £2.50

Liqueur Coffee £5.50

A discretionary 12.5% service charge will be added to your final bill. The restaurant is non-smoking but we invite you to smoke in the bar. **Nut allergies:** there may be traces of nuts in all dishes.