

À LA CARTE MENU

♦ COFFEE & TEA

Filter Coffee - Small Espresso - Macchiato £4

Large Espresso - Cappuccino - Café Latte - Large Macchiato £4.5

Irish Coffee £9

English Breakfast - Peppermint - Earl Grey £4

♦ ARMAGNAC (50ML)

House 10 year old £10.5

House 20 year old £15.5

♦ COGNAC (50ML)

Remy Martin VSOP £12.5

Remy Martin XO £23

Courvoisier XO £28

Hennessey XO £31

♦ CALVADOS (50ML)

Le Compte Reserve 5 year old £10.5

Pere Magloire 12 year old £13.5

Morier, Pays d'Auge XO 20 year old £18.5

♦ PORT (100ML)

Taylors LBV £8.5

Pocas Porto Vintage £14

V.A.T included @ current rate.

An optional 12.5% service charge will be added to your bill.

Be sure to inform your server if you have any allergies.

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MENU♦ **STARTERS**

Classic French onion soup, cheese crouton (v) £9
Escargots roasted in garlic and parsley butter (g/f) £11.5
Tempura black prawns with sweet chilli sauce £15.5
Smoked salmon lemon and dill dressing, pickled cucumber (g/f) £14.5
Handpicked white crab, atlantic prawns, crayfish, spiced tomatoes (g/f) £15
Tuna carpaccio, chilli, shiso leaves, olive oil & ponzu £16.5
Tomato & buffalo mozzarella salad, balsamic dressing £15.5
Beef carpaccio, capers, rocket salad, olive oil (g/f) £13.5
Chilled asparagus, blue cheese, pine nuts & parma ham £15
Pan fried chicken livers, wild mushrooms, lyonnaise onion, grilled sourdough £14

♦ **PARIS GRILL CLASSICS**

Didier's steak tartare (g/f) £30
Lamb chops, thyme & rosemary roasted baby carrots, mashed potatoes, mint sauce £32.5
Corn fed chicken, dill mashed potatoes, sweet onion puree, sautéed spinach, saffron sauce (g/f) £22
Chicken schnitzel, rocket & parmesan, grilled lemon, capers & beurre noisette £26.5
Fillet steak burger, tomato, baby gem, red onion, gherkin, cheese, French fries £21
The Paris Grill, beef fillet, farmers cumberland sausage, smoked bacon, fried egg, flat mushroom, french fries £22
Classic Caesar salad (v) £16.5 – with chicken £22

♦ **VEGETARIAN**

Pea & broad bean risotto £19.50
Spring veggie burger, quinoa, red pepper, spicy tomato £20.00
Vegan kebabs, tofu, vegetables herb sauce £14.00

V.A.T included @ current rate.
An optional 12.5% service charge will be added to your bill.

♦ **FROM THE CHARCOAL GRILL**

250g Fillet steak, sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £39
250g Ribeye steak, sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £37
250g Sirloin steak, sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £36
700g Chateaubriand, sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £80
Sauces Bèarnaise, red wine jus, peppercorn £3.5 each

♦ **FISH**

Pan-fried skate wing, spring new potatoes, grilled tenderstem broccoli, beurre noisette (g/f) £36
Pan fried cod, asparagus, spring new potatoes, light tomato purée, saffron sauce (g/f) £28
Baked salmon, tenderstem broccoli, dill & spring onion mash, herb saucee (g/f) £27.5
Roasted sea bass, asparagus, green beans, chilli, coriander, tomato relish (g/f) £27.5

♦ **SIDES** £5.5 each (gf)

Buttered tenderstem broccoli	French fries
Sautéed peas with garlic & banana shallots	Truffle fries
Green mixed herbs salad	Sweet potato fries
Pan fried asparagus	Creamed spinach (not g/f)

♦ **DESSERTS**

Crème Brûlée, cinnamon shortbread (v) £9.95
Lemon Posset £9.95
Eton mess, raspberry coulis (v) £9.95
Regional French cheeses, plum chutney £15.75
Selection of Ice creams and sorbets (v) £9

Dining Room / Bardot Bar are available for private events. Please enquire for details.
Be sure to inform your server if you have any allergies.
(gf) - gluten free. (v) - vegetarian. (ve) - vegan
Most items available gluten free.