

À LA CARTE MENU

♦ COFFEE & TEA

Filter Coffee - Small Espresso - Macchiato £3.5

Large Espresso - Cappuccino - Café Latte - Large Macchiato £4

Irish Coffee £8.5

English Breakfast - Peppermint - Earl Grey £3.5

♦ ARMAGNAC (50ML)

House 10 year old £9.5

♦ COGNAC (50ML)

Remy Martin VSOP £9.5

Remy Martin XO £20

Courvoisier XO £25

Hennessey XO £28

♦ CALVADOS (50ML)

Le Compte Reserve 5 years old £9.5

Pere Magloire 12 years old £12.5

Morier, Pays d'Auge XO 20 years old £17.5

♦ PORT (100ML)

Taylors LBV £7.5

Pocas 1997 £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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♦ STARTERS

- Classic Gazpacho Soup £8
- Sashimi Tuna Mediterranean Salad £12
- Chicken Liver Pâté, Homemade Plum Chutney £9.5
- Tomato Gellette with Rocket Salad £7
- Beef Carpaccio, Capers, Olive Oil £10
- Escargots Roasted in Garlic & Parsley Butter £9
- Hand Picked White Crab, Atlantic Prawn & Crayfish Tian, Cucumber & Avocado Purée £11.5
- Tempura Black Tiger Prawns, Sweet Chilli Sauce £12.5
- Oak Smoked Salmon, Cucumber & Dill Salad, Keta Caviar, Lemon Dressing £11.5

♦ PARIS GRILL CLASSICS

- Rump of Lamb, Roasted Thyme & Rosemary Carrots, Garlic Mashed Potatoes, Mint Sauce £27
- Venison Bangers & Mash, Lyonnaise Onion, Sticky Red Wine Jus £25.5
- Corn Fed Chicken Wrapped in Bacon, Celeriac Mash, Asparagus, Carrot Purée £19
- Tuna Steak, Glazed Bok-Choy, Teriyaki Sauce, French Fries £22
- Paris Grill Fillet Steak Sandwich, Mustard Mayo, French Fries £15.25
- Didier's Steak Tartar £26
- Classic Grilled Chicken Caesar salad £20

♦ VEGETARIAN

- Pithivier, Roasted Vegetables, Grilled Bok-Choy, Herb Sauce £16
- Pea & Broad Bean Risotto, Parmesan Crisp £16.5

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 Blanched Tomatoes, Watercress, French Fries £37
 - 250g Ribeye Steak, Sun Blanched Tomatoes, Watercress, French Fries £34
 - 700g Chateaubriand, Sun Blanched Tomatoes, Watercress, French Fries £69
 - 250g Sirloin Steak, Sun Blanched Tomatoes, Watercress, French Fries £30
- Sauces: Béarnaise, Mushroom, Red Wine Jus, Peppercorn

♦ FISH

- Pan-Fried Cod, Celeriac & Truffle Mash, Buttered Broccoli, White Wine Sauce £23.5
- Baked Salmon Fillet, Dill Mashed Potatoes, Sautéed Spinach, White Wine Sauce £22.5
- Roasted Lemon Sole, New Potatoes, Asparagus, Caper Beurre Noisette £24

♦ SIDES

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| Buttered Broccoli £5 | Creamed Spinach £5 |
| Tomato & Cucumber Salad £5 | Pan Fried Asparagus £5 |
| French Fries £5 | Truffle Fries £5 |
| Sweet Potato Fries £5 | Salad Paysanne £5 |
| New Potatoes £5 | Roasted Carrots £5 |

♦ DESSERTS

- Lemon Posset £9
- Crème Brûlée, Cinnamon Shortbread £9
- Glazed Apple Tart Tatin, Caramel Sauce, Vanilla Ice Cream £10
- Warm Chocolate Brownie, Brandy Ice Cream £9
- Selection of Ice Cream / Sorbets £7
- Regional French Cheeses & Homemade Chutney £14

Dining Room / Bardot Bar are available for private events.
Please enquire at reception for more details.
Be sure to inform your server if you have any allergies.