£19.75

- Shredded Celeriac with a mustard mayonnaise
- Chicken Chasseur white wine, tarragon & tomato sauce
- Sea Bream Fillet
- Lemon Meringue Tart
- Glass of Wine

£16.95

- Monday – Chicken Curry ‘à la Coupole’
- Tuesday – Black Pudding, Braised Cabbage & Apples
- Wednesday – Escalope of Chicken ‘Holstein’
- Thursday – Duck Confit, White Bean Fricassée
- Friday – Breton Fish Stew (supplement £3)
- Saturday – Lamb Tagine
- Sunday – Pork Belly

£10.95 (2 courses)  £14.25 (3 courses)

- Shredded Carrots with a Dijon dressing
- Chopped Steak peppercorn sauce, French fries
- Manjari Chocolate Tart

£18 25

- Pork Chop in Breton Cider Jus
- blanched cabbage, shallot confit

£18 95

- Grilled Flat-Iron Steak
with a red wine & bone marrow sauce

£16 50

- Grilled Tripe Sausage
with a mustard sauce

£18 50

- Veal Kidneys
Dijon mustard, mashed potato

£21 50

- Steak Tartare
with French fries and green salad

£9 95

- Chopped Steak, Peppercorn Sauce
French fries

£16 50

- Braised Beef & Bacon in Burgundy Wine Sauce
with mashed potatoes

£17 50

- Sea Bream Fillet
seared peppers, tapenade

£18 50

- Cold Poached Salmon
mayonnaise and cucumber salad

£21 00

- Smoked Haddock Monte Carlo
creamy fish sauce, poached egg

£13 50

- Butterflied Sardines
tomatoes & olives

£14 25

- Deep Fried Whiting
tartar sauce

£18 25

- Sea Bream Fillet
with a Dijon dressing

£3 00

- mashed potatoes – £3 50

£3 75

- creamed spinach
- ratatouille
- French fries – £3 75
- seasonal vegetables – £3 95

£3.95

- One piece
- Three pieces £10.75
- Four pieces £13.00

£6.25

- Lemon Meringue Tart
- Crème Brûlée
- Vanilla Cheesecake fruit compote
- Pêtrovles, Chocolate Sauce
- Caramelised Thin Apple Tart

£8.50

- Floating 'Island'
- Chocolate Mousse
- Glass of Vine

£5.95

- Crispy Porkbelly with Dijon mustard
- Seasonal Fruit Crumble
- Profferoles, Chocolate Sauce
- Caramelised Thin Apple Tart

£7.25

- Manjari Chocolate Tart
- Glass of Wine

£5.95

- Cheese from the Trolley Ice Creams Coupes
- One piece . . . . . . . £3.95
- Three pieces . . . . . £10.75
- Two pieces . . . . . . . £7.50
- Four pieces . . . . . £13.00

£6.25

- Banana & Caramel Sundae  £6.25
- Chocolate & Vanilla Sundae  £6.75
- Ice Cream and Sorbets £2.50 per scoop
- Choucroute
- Choucroute 'Alsacienne' with cured & smoked belly of pork, frankfurter
- Choucroute ‘Zédel’ the Alsacienne plus ham hock and garlic sausage
- Choucroute ‘Royale’, the Alsacienne plus Morteau sausage and pork chop

£6.50

- French Onion Soup
- Heritage Tomatoes with Avocado
- Beetroot, Goats’ Cheese & Walnut Salad

£9.25

- Sea Bream Fillet
- Lemon Meringue Tart

£7.25

- Shredded Carrots
- Celeriac Salad

£4.95

- Prawn & Avocado Cocktail
- Sea Bream Fillet

£5 95

- Crème Brûlée
- Seasonal Fruit Crumble
- Vanilla Cheesecake fruit compote

£5.50

- Chocolate Mousse
- Glass of Wine

£5.50

- Cheese from the Trolley Ice Creams Coupes
- One piece . . . . . . . £3.95
- Three pieces . . . . . £10.75
- Two pieces . . . . . . . £7.50
- Four pieces . . . . . £13.00

£21.00

- A cover charge of 0.75 will be applied in the Brasserie ~ A discretionary 15% Service Charge will be added to your bill ~ All gratuities are managed independently
- Please inform your server if you have any food allergies or special dietary needs ~ Gluten free menu available
- No flash, or intrusive photography