

## SUMMER SPECIALS

Gazpacho Andaluz with black olives croûtons (V) 6



1/2 Scottish lobster salad  
with avocado and balsamic dressing 21



Whole grilled Scottish Lobster  
with herbs butter and chips 38



Poached Scottish salmon with new potatoes  
and spring onion salad,  
cucumber and dill 18.5



English strawberries and cream 6



Rich chocolate mousse with candied orange 6

## STARTERS

Gazpacho Andaluz with black olives croûtons (V)	6
Heritage tomato with basil, poached hens egg bruschetta (V)	8.5
Soupe de poisson with rouille, croûtons and cheese	7
Six escargots with garlic and parsley butter	7
Oak smoked Scottish salmon, horseradish cream and spring leaves	8.5
Le Classic - Prawn and avocado cocktail	8.5
Foie gras and chicken liver parfait with fig and apricot compote and pain maison	9
Carpaccio of beef with rocket, sweet mustard dressing and capers	8.5
Charentais melon and Bayonne ham	8.5

Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes entirely to staff, will be added to your bill

## MAIN COURSES

Clarence Court free-range egg omelette with fines herbes or fromage with frites (V)	10
with smoked salmon omelette with frites	12
Slow cooked aubergine with roasted Jerusalem artichokes, wild mushrooms, celeriac purée with tamarind sauce (Vg)	14.95
Asparagus, pea and broad bean risotto, pecorino and pea shoots (V)	14.95
Salmon and cod fishcake, spinach and parsley sauce	15
Fillet of seabass with Puy lentils, capers, tomato sauce	19.5
Poached Scottish salmon with new potatoes and spring onion salad, cucumber and dill	18.5
Lapin à la moutarde with petit pois à la française	20
Crispy confit pork belly, summer cabbage, apple sauce	19

## FROM THE GRILL

Served with frites and a choice of sauce  
Béarnaise, green pepper or garlic butter

Grilled whole seabream, lemon and herbs butter	22
Spatchcock poussin with sea salt and four pepper seasoning	15
Strathclyde Limousin 35 days dry aged rib-eye steak 240g	23

## BISTRO SPECIAL (SERVES TWO)

Côte de boeuf on the bone 650g 29 per person

Served with frites and salad  
Choice of sauce Béarnaise, green pepper or garlic butter

## SIDE DISHES

All at 3.75

Salade verte	Pommes frites
Spinach en branche	Pommes nouvelles
Petit pois à la française	Puy lentils

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

## LES FROMAGES

£9 for three / £12 for five

Served with home-made bread, grapes and celery

## DESSERTS

All at 6

Rich chocolate mousse with candied orange

Crème brûlée

English strawberries and cream

Tarte du jour

Glaces et sorbets du jour

## COFFE AND TEA

Espresso	£2.00	English Breakfast	£2.50
Cappuccino	£3.50	Peppermint	£2.50
Large espresso	£3.00	Earl Grey	£2.50
Latte	£3.50	Green tea	£2.50
Noisette	£2.50	Egyptian Chamomile	£2.50
Large macchiato	£3.50		
Americano	£2.50		

## ENOMATIC SELECTION

### White

**Château Pesquié '16'**  
"Terrasses"  
Ventoux, France  
£7/125ml £10/175ml  
£39/Btl

**Domaine Trimbach '17'**  
Pinot blanc  
Alsace, France  
£8/125ml £11/175ml  
£42/Btl

**Vouvray '17'**  
Domaine Champalou  
Loire, France  
£7.5/125ml £10.5/175ml  
£45/Btl

**Pouilly Fuissé Belemnites '17'**  
Domaine G. Morat  
Bourgogne, France  
£13/125ml £18/175ml  
£72/Btl

### Red

**Cairanne Peyre Blanche '16'**  
Famille Perrin  
Rhône, France  
£7.5/125ml £10/175ml  
£40/Btl

**Domaine Hugel classic '17'**  
Pinot Noir  
Alsace, France  
£8.5/125ml £11.5/175ml  
£44/Btl

**Cadran de Lassègue '12'**  
St-Emilion grand cru  
Bordeaux, France  
£10/125ml £14/175ml  
£56/Btl

**Marsannay '14'**  
"Les Finottes" Dom. Bart  
Bourgogne, France  
£12.3/125ml £17.2/175ml  
£69/Btl