

BOISSONS FROIDES		
Freshly Squeezed Orange Juice	4.00	
Fresh Apple or Grapefruit juice	250ml 2.50	
Coca Cola, Diet Coke	330ml 2.75	
Orangina	250ml 2.75	
Evian Mineral Water	330ml 2.25	
Evian Mineral Water	750ml 3.95	
Badoit Sparkling Water	330ml 2.25	
Badoit Sparkling Water	750ml 3.95	

APÉRITIFS			
Pastis Ricard	(150ml)		5.00
Kir au Vin Blanc	(175ml)		5.95
<i>Peach, blackcurrant or blackberry liquor</i>			
Kir au Crémant de Bourgogne	(125ml)		7.50
<i>Peach, blackcurrant or blackberry liquor</i>			
BIÈRES			
Curious Brew Lager :	(568ml)	4.7% ALC	5.10
<i>Draught</i>	(275ml)	4.7% ALC	3.10

WINES				
ROSÉ		175ml	BTL	
Le Rose Ose 2015		5.75	23.65	
<i>Christophe Muret, Languedoc</i>				
WHITE		175ml	BTL	
Blancs Découvertes				
French Pinard Classique 2015		5.20	18.30	
<i>A. Gayrel Comte Tolosan, South West France</i>				
Sauvignon Blanc 2015		5.70	23.65	
<i>Meritz, Côtes du Tarn</i>				
Picpoul de Pinet 2015			28.90	
<i>Domaine Muret, Languedoc</i>				
Blancs Classiques				
Chardonnay 2015		6.25	25.20	
<i>Domaine du Muret, Languedoc</i>				
Muscadet Sevre-et-Maine s/ Lie 2015		7.90	31.00	
<i>Domaine le Fay d'Homme, Loire Valley</i>				
Petit Chablis 2014			36.75	
<i>Château de Chemilly, Burgundy</i>				
BULLES		125mlB	TL	
Crémant de Bourgogne brut		7.10	3	1.45
<i>Non millesime Domaine Deliance</i>				
Champagne Camille Saves brut		9.20	47.20	
<i>1er Cru, Bouzy, Montagne de Reims</i>				
Veuve Clicquot Yellow Label brut		13.95	68.00	
ROUGE		175ml	BTL	
Rouges Découvertes				
French Pinard Classique 2015		5.20	18.30	
<i>A. Gayrel Comte Tolosan, South West France</i>				
Syrah 2015		8.65	25.20	
<i>Domaine Muret, Languedoc</i>				
Beaujolais Villages 2 014			29.40	
<i>Manoir du Carra, North of Lyon</i>				
Rouges Classiques				
Merlot 2015		6.05	24.15	
<i>Domaine Pouzac, Cotes de Thongue, Languedoc</i>				
Cotes du Rhône 2015		8.15	31.00	
<i>Un air de Remejeanne, Southern Rhone Valley</i>				
Malbec Les Escures 2015			37.80	
<i>Mas del Perie Cahors, Dordogne, South West France</i>				
Wines by the glass are available by 125ml as well. Some vintages may change time to time.				

Service not included.

Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us. Please ask your waiter for more information about allergen.

Breakfast

7.00am to 12.00noon

Eggs

Our eggs are free range

Petit Déjeuner Complet 8.50

2 fried eggs, dry cure bacon, traditional course cut Toulouse sausage, Provençale tomato, grilled field mushroom

Oeuf Poché & Boudin Noir 8.95

1 poached egg, French black pudding, Provençale tomato & PAUL briochette

Oeufs:

Bénédicté

Royale

Florentine

Omelette

7.95

7.95

8.95

4.95

Boiled 4.50

Poached 4.50

Fried 4.50

Scrambled 4.95

Extras

Emmental cheese, sautéed mushrooms each 95p

Ham, dry cure bacon each 1.50 - Severn & Wye smoked salmon 2.50

Hot

Savoury

Croissant Fromage (v) 4.50

Cheese croissant

Croissant Jambon Fromage 4.95

Ham & cheese croissant

Croque Monsieur 6.95

Ham, Emmental cheese

Croque Madame 8.45

Topped with a fried egg

Sweet

Brioche Perdue 5.25

Brioche French toast with crème anglaiseor warm chocolate sauce

Pot

Porridge à la Myrtille (v) 4.50

Blueberry porridge

Salade de Fruits (v) 4.75

Fresh fruit salad

Yaourt Granola Fraise (v) 4.95

Strawberry, granola, strawberry jam, yoghurt

Tartine

Avocat & Jambon de Bayonne 6.95

PAUL multigrain bread, avocado, Bayonne ham, tomato, yogurt

With a poached egg 8.50

Bread

Corbeille Pâtissier

to share - 6.45

Basket of 3 freshly baked viennoiseries & half flûte

Corbeille Boulanger

to share - 4.95

Basket of freshly baked assorted bread with butter & jam

Demi Flûte1.95

With butter & jam

Pain Toasté 2.75

With butter & jam

Viennoiserie

Croissant 2.15 - Briochette 2.15

Pain au Chocolat 2.20 - Escargot Raisin 2.30

Croissant Amandes 2.75 - Pain Chocolat Amandes 2.90

Chausson Pomme 2.40 - Gourmandise 2.75

Smoothies

Fruits Rouges 4.50

Raspberry, blackberry, strawberry

Passion 4.50

Passion fruit mango pineapple

Gingembre Carotte 4.50

Ginger, carrot blueberry banana

Vert 4.50

Celery, spinach, broccoli, mango, banana, pineapple

Lunch - Dinner

from 12.00noon

Sharing Platters

Plateau Charcuterie for 2/3 persons - 18.50

Saucisson sec, jambon cru, coppa, rosette, paté, duck, cornichons, butter & assorted bread

Plateau de Fromages for 2/3 persons - 15.95

Fourme d'Ambert, Tomme, Camembert & goat's cheese, celery, grapes, apple, bread

Plateau Mixte for 2/3 persons - 19.95

Charcuterie/Fromages

Petit Camembert au Four (V) for 1/2 persons - 7.95

Oven-baked Camembert with rosemary, garlic & honney, toasted bread, mixed salad

Soups

Soupe à l'Oignon 6.95

Soupe de Poisson 6.50

Bread

Pain to share 2.95

Gougère au Fromage to share 3.25

Vegetarian

Burger Vegetarien (V) 11.95

Field mushrooms, goat's cheese, baby spinach, tomato & gerkins

Gratin de Ravioles de Royan (V) 12.95

Ravioli,Comte, bread crumbs and parsley

Starters

Sardine sur toast 5.95

Pan fried sardines on PAUL multigrain bread, shallots & grilled peppers

Paté de Campagne 6.95

Paté with red onion confiture & cornichons

Oeuf cocotte a la Basquaise 5.45

Baked egg with d'Espelette Pepper, shallots and tomato

Fish

Arnold Bennett Omelette 12.50

Arnold Bennett Omelette

Poisson du jour Grillé 16.00

Fish of the day served with baby spinach, bearnaise & lemon

Steak de Thon 14.50

Tuna steak served with sautéed ratte potato, grilled peppers & sauce vert

Salads

Salade Boulangère (V) 12.95

Roasted peppers, cherry tomatoes, poached egg, PAUL bread stick

Salade Puy Lentils 9.45

Wild rocket, spinach, Puy lentils, smoked almonds & poached egg, PAUL bread stick

Salade Poulet aux Agrumes 13.95

Mixed leaf, broad beans, citrus dressing, PAUL bread stick

Meat

Daube de Boeuf 13.95

Beef cheek, mash potato & bordelaise sauce

Bavette 200g 16.95

7oz bavette steak from Aubrey Allen butchers, 28 days dry aged, French fries & red wine sauce

Entrecôte 280g 19.95

10oz sirloin steak from Aubrey Allen butchers, 28 days dry aged, Provençale tomato, French fries & a choice of Béarnaise or Bordelaise sauce

Burger Boeuf 12.95

Extra 180g Beef Patty 3.50

180g Aberdeen Angus bavette burger from Aubrey Allen butchers, 28 days dry aged, baby spinach, tomato & gerkins

Burger Trois Fromages 14.95

180g Aberdeen Angus bavette burger with Camembert, blue cheese & Emmental cheese

Pâtes aux Escargots 11.95

Tagliatelle with snails, garlic & Pernod anise sauce

Foie d'Agneau 12.95

Lamb's liver, Sarladaise potatoes, crispy bacon, echalote sauce

Coq au Vin 13.75

Red wine marinated free range chicken, lardons, pearl onions & button mushrooms

Eggs

Oeufs:

Bénédicté

Royale

Florentine

Omelette

7.95

7.95

8.95

4.95

Boiled 4.50

Poached 4.50

Fried 4.50

Scrambled 4.95

Extras

Emmental cheese, sautéed mushrooms each 95p

Ham, dry cure bacon each 1.50 - Severn & Wye smoked salmon 2.50

Sides

Pousse d'Épinard Spinach (V) 3.50

Ratatouille (V) 3.95

Courgette, aubergine, red pepper, tomato, fennel, onion, garlic, thyme

Salade Verte Green Salad (V) 2.95

Frites French Fries 3.95

Desserts

Flan Brioche 5.25

French Bread and Butter pudding

Sauterns Crème Brulée 6.50

Sauternes baked egg custard

Profiteroles 5.95

Choux pastry with vanilia ice cream & chocolate sauce

Mousse au Chocolat 6.50

PAUL bottomless mousse

Coupes, Glaces & Sorbets

Glaces/Sorbets Artisanal 4.95

Vanilia, Chocolate, Strawberry Ice -Cream Spiced apple, Raspberry, Mango Sorbet

Coupe Mont Blanc 5.95

Vanilla and mulled spice ice creams, chestnuts, chocolate sauce and whipped cream

Coupe Dame Blanche 5.95

Vanilla and chocolate Ice cream, chocolate sauce and whipped cream

COMPTOIR DES DESSERTS

Selection of seasonal cakes, tarts and other gourmet desserts inspired by authentic French recipes.

Ask your waiter for the Tarte du Jour.

BOISSONS CHAUDES

Cappuccino

Latte

Flavoured Latte

Americano

Flat White

Mocha

PAUL Hot Chocolate

Chai Latte

Espresso Chai Latte

Espresso

Medium

2.95

2.90

3.35

2.80

2.85

3.60

3.60

3.35

3.60

Single

2.00

Large

3.30

3.25

3.70

3.15

3.95

3.95

3.70

3.95

Double

2.75

Extras

Caramel, vanilla or hazelnut syrup, espresso shot each 40p

Whipped cream 60p

Tea & Herbal Infusion

English breakfast, Earl Grey, vanilla, red fruit, mint, green tea,camomile

Pot for 2 3.60

Pot for 1 2.40

Afternoon Tea

For 2 to share from 2.30pm till 5.30pm

Artisan bread sandwiches (vegeterian option available)

Selection of cakes & 2 mini macarons, brioches, jam and, whipped cream

With a hot drink of your choice Stand for 2: 25.00

With a glass of Crémant brut Stand for 2: 30.00

With a glass of Champagne Camille Saves Stand for 2: 35.00

With a glass of Veuve Clicquot Stand for 2: 45.00

Service not included. Our products are subject to availability. All our products may contain traces of nuts. (V)=Vegetarian