

LES 2 GARÇONS

BISTRO DE QUARTIER...

AMUSES GUEULES...

Perello Green Olives £4.95 Sourdough Bread & Butter £5
Radish & white bean & roast garlic dip (VG) £6.5

LES ENTREES...

Parfait de foie de volailles, marmelade d'oignons £12
Chicken liver parfait, red onions marmelade
6 Escargots, Persillade, Baguette £9.95
Snails, Garlic Butter, French bread
Soupe à l'oignon gratinée (V) £9.95
Classic French onion soup
Burrata de chèvre, betteraves rôties, orange, noix caramélisées £12
Goat cheese burrata, roast beetroot, orange, caramelized walnut

LES POISSONS...

Bourride, ragout de poissons et crustacés, rouille £25
Provençale fish & shellfish stew, rouille
Merlu roti, tapenade, haricots coco, poivrons, tomates, herbes £24
Roast hake, tapenade, warm coco bean, pepper, tomatoes, herbs

LE PLAT DE VEGETARIAN...

Artichauds, pois chiches, ratatouille, sauce tomates roties & cumin (VG) £18.75
Artichokes, ratatouille, chickpeas, roast tomato & cumin sauce

LE STEAK FRITES...

Donald Russell Entrecôte/Ribeye (260gr) £32.95
served with frites.
Choices of sauces:
Bearnaise £1.95 or Green peppercorn £1.95

LES VIANDES...

Coquelet en crapaudine, pommes lyonnaises, citron & thym £22
Spatchcock chicken, lyonnaises potatoes, lemon & Thyme
Estoufado de joue de porc à la Jeandujar, carottes, purée £24
Braised pig cheeks, mushrooms, carrots & ginger, mash potatoes

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.

LES 2 GARÇONS

BISTRO DE QUARTIER...

LES DESSERTS...

Le Plateau de fromages Affinés: 24 month Comté & St Maure £11

Cheese Board

Crème Cassonade infusée à la lavande, petit sablé £8

Lavander infused baked custard, coconut Sugar, shortbread

Baba au Rhum, compote d'abricots, crème Chantilly £9

Apricot glazed Rum baba, Chantilly cream

Tarte fine aux pommes, glace vanille £10

Apple Tart, Vanilla ice-cream

VINS DE DESSERT...

Chateau de Ricaud, Loupiac, Bordeaux 2017 (125ml).....£9.95

Château de Septy, Montbazillac 2017 (375ml).....£25.5

Muscat de Beaumes de Venise, Domaine de Coyeux 2012 (375ml).....£31

Vouvray moëlleux, cuvée St Martin, Benoit Gautier, Loire Valley 2018 (500ml)£45

Muscat de Rivesaltes domaine Lerys (500ml).....£41

Pineau rouge des Charentes 5 years old, Beaulon (100ml)£14

Port Taylor's late bottle vintage 2018 (100ml).....£10

CAFES & INFUSION...

Espresso & Americano£3

Double Espresso £3.5

Peppermint Tea.....£3

Fresh mint tea.....£3.95

DIGESTIFS (25ml/50ml)...

Calvados, Vieux, Pierre Huet..£5/£10

Calvados, Château du Breuil, 8 years.....£7.5/£15

Cognac L'Organic, Grande Champagne, Jean Luc Pasquet.....£5/£10

Cognac A.E.DOR XO, Fine Champagne.....£12.5/£25

Bas-Armagnac, Dartigalongue VSOP£5/£10

Bas-Armagnac, Dartigalongue 1989.....£10/£20

Bas-Armagnac, Dartigalongue 1979.....£12.5/£25

Marc de Bourgogne, Louis Latour.....£6/£12

Poire Williams, Louis Roque.....£7.5/£15

Baileys/Amaretto.....£4.5/£9

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.