

LES 2 GARÇONS

BISTRO DE QUARTIER...

AMUSES GUEULES...

Perello Gordal Olives £4 Sourdough's Sophia Bread & Butter £4.5
Radish & white bean & roast garlic dip (VG) £4.5

LES ENTREES...

St Jacques au four, endives braisées, beurre d'orange au champagne £13
Sea-Scallops, braised endives, champagne & orange butter
6 Escargots, Persillade, Baguette £8.95
Snails, Garlic Butter, French bread
Gazpacho (VG) £8.5
Andalusia tomato & almonds gazpacho, served with croutons & herbs
Salad d'endives, poires, noix & fourme d'Ambert, vinaigrette moutarde £9.5
Endive, pear, walnut & bleu cheese salad, mustard vinaigrette

LES POISSONS...

Bar rotie dans son jus, pomme de terre Nouvelles £21
Roast sea-bass in cooking juices, new potatoes
Filet de merlu roti, ragoût de haricots blancs & chorizo £22
Roast hake, butter beans & chorizo ragu

LE PLAT DE VEGETARIAN...

Aubergine, miso, pois chiches, ratatouille (VG) £17.5
Egg Plant, Miso, Chickpea, Vegetable Stew

LE STEAK FRITES...

Entrecôte/Ribeye (280gr) £29.50
served with frites & bearnaise

LES VIANDES...

Confit de Canard, haricots coco, lardons, champignons & salad £19.5
Duck leg, white haricots beans, bacon, mushrooms, salad
Suprême de Poulet Label Rouge "Poule au pot" sauce gribiche £18.5
Chicken breast & vegetable Casserole, Gribiche

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 £10

Cheese Board

Crème Cassonade infusée à la fleur d'oranger £8

Orange blossom infused baked custard, coconut Sugar

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

Apricot glazed Rum baba, Chantilly cream

Tarte fine aux pommes, glace vanille £9

Apple Tart, Vanilla ice-cream

VINS DE DESSERT...

Chateau de Ricaud, Loupiac, Bordeaux 2015 (125ml).....£9.5

Vouvray moëlleux, cuvée St Martin, Benoit Gautier, Loire Valley 2018 (500ml)£44

Pineau rouge des Charentes 5 years old, Beaulon (100ml).....£12.5

Port Taylor's late bottle vintage 2016 (100ml).....£8

CAFES & INFUSION...

Espresso & Americano.....£3

Double Espresso.....£3.5

Peppermint Tea..... £3

DIGESTIFS (25ml/50ml)...

Calvados, Roger Groult, 3 Years.....£5/£10

Cognac L'Organic, Grande Champagne, Jean Luc Pasquet.....£4.5/£9

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

Bas-Armagnac, Dartigalongue VSOP.....£4.5/£9

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

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

Baileys/Amaretto.....£3.5/£7

Rum Ambre Martinique, J Bally.....£4.75/£9.5

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.