

LES 2 GARÇONS

BISTRO DE QUARTIER...

AMUSES GUEULES...

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

LES ENTREES...

Jambon de Bayonne, celeri remoulade £11

Bayonne ham, celeriac remoulade

6 Escargots, Persillade, Baguette £9.95

Snails, Garlic Butter, French bread

Soupe à l'oignon gratinée (V) £9.75

Classic French onion soup

Salade D'endives & bettraves, noix salées, fromage bleu (V) £11.5

Endive & beetroot salad, caramelized walnut, bleu cheese

LES POISSONS...

Aiglefin, pommes de terre nouvelles, œuf poche, sauce moutarde £23

Smoked haddock, poached egg, new potatoes, mustard sauce

Bar rotie, tomates caramélisées, beurre noisette, fenouil £24.5

Roast sea-bass, caramelized tomatoes, brown butter, fennel

LE PLAT DE VEGETARIAN...

Artichauds, pois chiches, ratatouille, sauce tomates roties & cumin (VG) £18.5

Artichokes, ratatouille, chickpeas, roast tomato & cumin sauce

LE STEAK FRITES...

Entrecôte/Ribeye (250gr) £29.95

served with frites.

Choices of sauces:

Bearnaise £1.95 or Green peppercorn £1.95

LES VIANDES...

Suprême de Poulet au grain "Poule au pot" sauce gribiche £19.5

Corn Fed Chicken breast & vegetable Casserole, Gribiche

Joue de Bœuf "bourguignonne, pomme purée £25

Braised ox cheeks bourguignonne, 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 au Laurier £8

Bayleaf 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 £10

Apple Tart, Vanilla ice-cream

VINS DE DESSERT...

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

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

Muscats 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, Roger Groult, 3 Years..£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

Marc de Champagne, Club 1911, Jean Goyard.....£5/£10

Bas-Armagnac, Dartigalongue VSOP.....£5/£10

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

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

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

Baileys/Amaretto.....£4.5/£9

Rum Diplomatico.....£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.