

WHILE YOU WAIT

OLIVES£6.50

NIBBLE SELECTION£9.50
Popcorn / Parsnip Crisps / Nut Mix

BREAD BOARD£6.95
With butter and sundried tomato tapenade

STARTERS

FRENCH ONION SOUP.....£13.50
Slow braised beef cheek, brioche, melted Comté

DUCK LIVER AND ORANGE PARFAIT£13.50
Seasonal chutney, sourdough bread

MOULES MARINIÈRE.....£12.95
Mussels cooked in a white wine, garlic and cream velouté

HALLOUMI (V).....£11.95
Breaded halloumi, rum-infused pineapple, coconut, chilli jam

BAKED CAMEMBERT (TO SHARE).....£21.50
Confit garlic, grapes, red onion marmalade, French baguette

SIDES

GARLIC FRIED POTATOES.....£5.50

PARMESAN AND TRUFFLE FRITES£6.95

SEASONAL VEGETABLES£5.50

BERTS HOUSE SALAD.....£5.50

MAINS

LINGUINE (V).....£20.95
Sautéed mushrooms, truffle, garlic,
Parmesan, burrata, rocket, pine nut and balsamic salad

MOULES FRITES MARINIÈRE£23.50
Mussels cooked in a white wine,
garlic and cream velouté, frites

CHICKEN CORDON BLEU.....£28.50
Ham and Comté stuffing, truffle aioli,
beurre blanc, cavolo nero, frites

RIBEYE.....£39.50
Béarnaise sauce, salad, frites

CHATEAUBRIAND (TO SHARE).....£89.50
Tobacco onions, sautéed mushrooms,
Béarnaise and peppercorn sauces, salad, frites

FISH OF THE DAY.....MARKET PRICE
Please ask your server for details

DESSERTS

CHOCOLATE AND ORANGE
CRÈME BRÛLÉE.....£8.95
Biscotti

LEMON POSSET.....£8.95
Raspberry sorbet

VANILLA CHEESECAKE MOUSSE£8.95
Peach and basil compote, elderflower jelly, honeycomb

BRÛLÉED BRIE DE MEAUX.....£11.95
Burnt apple purée, poached pear, rye bread