

BREADS AND SHARING PLATES

BREAD BOARD £3.25

warm baguette and rustic bread

MIXED OLIVES AND GOAT CHEESE £3.95

marinated in herbs, garlic and olive oil

CRAB AND GOATS CHEESE BAKE (FOR TWO) £9.95

Seasoned with Dijon mustard

MIXED PLATTER (FOR TWO) £9.50

Calamari persillade, camembert, caramelised shallots, marinated olives with French baguette

STARTERS

FRENCH ONION SOUP £4.50

with gruyere crouton

WARM ASPARAGUS £5.75

With soft poached egg and parmesan

CHICKEN LIVER SALAD £4.95

With grapes and red wine vinegar

CREVETTES A LA PROVENCALE £6.75

main course with fries £9.95

Served on toasted baguette

PAN FRIED SCALLOPS £8.50

With pea and mint puree and pancetta crisp

SALAD OF ROQUEFORT AND POACHED PEAR £5.25

With chicory and pickled walnuts (V)



STEAKS

ATELIER 6oz SIRLOIN STEAK £11.95

Chargrilled thinly beaten minute steak with frites and garlic butter

ATELIER 10oz RUMP STEAK £13.95

Chargrilled prime rump steak with frites

ATELIER 8oz SIRLOIN STEAK £16.25

Chargrilled prime sirloin steak with frites

ATELIER 16oz T- BONE £19.95

Chargrilled Prime T-Bone Steak with frites

CHOICE OF SAUCES

Green peppercorn, cognac and cream £1.95
Béarnaise, tarragon, shallot and butter sauce £1.95
Roquefort cheese, parsley and cream £1.95
Cafe de Paris Butter £1.25

GRILLS

GRILLED SEABASS £13.95

braised fennel, tarragon beurre blanc with chives and tomato concasse

HALF CHICKEN MARINATED IN GARLIC LEMON AND THYME £12.25

With Tarragon veloute and butter roasted new potatoes

SIDES

Frites £2.75

Green Salad £2.25

Tomato, Basil and shallots £2.75

French Beans £2.95

Gratin Potato £3.25

If you are allergic to any foods please inform your waiter at the time of ordering

Prices are inclusive of VAT at the current rate

HEALTHY OPTIONS

NICOISE SALAD

With potato, vine tomato, green beans, anchovies, black olives and soft boiled egg

Served with Grilled Salmon £10.95, or Marinated King Prawns £11.25

SALMON FISHCAKE £8.95

Served with lemon and caper mayonnaise topped with a deep fried egg (V)

PUY DE DOME £9.50

Potato topped pie with puy lentil and root vegetables

POT OF STEAMED MOULES

Starter £5.75, Main course £8.95

cooked in Normandy cider, shallots and cream served with fries

SPINACH AND MUSHROOM FEUILLETE £9.50 (V)

with asparagus and green beans in a white wine and herb cream sauce

MEAT AND FISH

DUCK BREAST WITH BOULANGERE POTATO £13.50

mange tout and black cherry jus

GUINEA FOWL BREAST

WITH SAUCE JACQUELINE £11.95

served with fondant potato and fine French beans

SEAFOOD LINGUINE £9.95

with cherry tomatoes, asparagus tips and chilli

ROASTED RUMP OF LAMB £11.95

with Provencal style vegetables and minted dauphinoise potatoes

DRESSED CRAB £11.95

with an apple and walnut salad lemon mayonnaise and warm baguette