

MENU

{ENTRÉES}

Escargots Persillade - £11.50
Snails in garlic & parsley butter

Oeuf « cocotte » au foie gras et morilles - £13
Eggs cooked in cream, with foie gras & morel mushrooms

French onion soup & Emmental cheese « au gratin » - £9

Saint Marcellin cheese - £9
Soft cheese from Dauphiné Province in South West France served with walnut green salad and a French mustard dressing.

Tempura vegetables and homemade Aioli - £6

6 Welsh Oysters on ice & a glass of Sancerre {weekends only} - £19

Croque Monsieur à la truffe - £8.50
The traditional French, open toasted sandwich consisting of Emmental cheese, Ham & Truffle Béchamel sauce

Fresh grilled Sardines /olive oil /garlic & parsley - £15.50

Deep fried calamari coriander and chili - £11

{PLATS}

Moules Marinière au Pastis - £13
Mussels cooked in a cream sauce with shallots and pastis and served with chunky French-fries

Chicken Suprême et sa fricassée de légumes et champignons - £21
Poached chicken breast, served with a fricassee of chanterelle and chestnuts mushrooms, cream, French beans and garden peas

Our classic Steak Tartare - £19.50
200gr of prime filet steak served with capers, egg, Dijon mustard and green salad

Cod Aioli - £17
Grilled cod marinated in a miso sauce /sautéed greens in butter and homemade garlic mayonnaise

Entrecôte au poivre et gratin dauphinoise - £22
170gr Grilled sirloin steak with peppercorn cream reduction and a classic side of potatoes gratin

Oven baked Ratatouille à la Provençale (V) - £12
Slow cooked assorted veggies served with parsley toast

Coq au vin et sa purée à la graisse d'oie - £17
Casserole of marinated Chicken cooked in red wine with bacon, mushrooms & pearl onions - served with mashed potato

La Tête de Turc classic Beef Burger and truffle parmesan fries - £15
Home-made beef patty served with blue cheese, caramelized onions, bacon, onion and lettuce

Vegetarian burger and deep fried vegetables tempura (VG) - £15
Quinoa patty, basil and potato

Sides:

Chunky french fries £3.50
Green salad /French dressing £3

Gratin dauphinoise £5
Sautéed french beans /garlic and butter £4

{DESSERTS ET FROMAGES}

FROMAGES

French cheese board selection from Maison Nivard - £14

Bleu d'Auvergne, a creamy blue cow's milk cheese from the Auvergne, in central France.

Chistera, named after the basket used in the game of Pelote, a mixed goat & sheep's milk cheese from the Basque country.

Sauvaget, from the word 'Sauvage' this is a raw goat's milk cheese from Poitou Charentes Served with grapes, nuts and brown sourdough

DESSERTS

Donut à la 'TROPEZIENNE' - £9.50
Vanilla donut filled with 'Tropezienne' vanilla custard cream and strawberries

Homemade XXL Brownie served with Vanilla ice cream - £7.50

{APERRO TO SHARE}

Provençale Tapenade - £4
Crushed olive and dried tomato purée served with sourdough bread

Charcuterie board - £14

Selection of cooked hams, Parma ham, sausage, sourdough, artisanal butter and pickles

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Smoked salmon board £14

Smoked almonds £3

Olives £3

Bread and salted butter £3

