



Our « Les Spéciales » and « Les Classiques » are small dishes to share or eat alone. We recommend approximately three per person for a full dinner experience. Ask your waiter for their favourites!

### Small plates « Les Spéciales »

Cognac and pistachio terrine de campagne <i>Mustard grain dressing, gherkins (gf)</i>	£5.90
Lamb navarin with olives and orange <i>Stew of lamb shoulder in a sauce, potatoes, carrot, and parsley</i>	£8.90
Pan-fried foie gras on brioche toast <i>Deglazed with French raspberry vinegar (df)</i>	£9.90
Slow cooked pork cheek in red wine <i>Carrot purée, cider vinegar apple compote</i>	£9.90
Cèpes and ricotta ravioles <i>Chestnut cream, roasted hazelnuts (v)</i>	£6.90

### Small plates « Les Classiques »

#### Cold

Rocket and quinoa trio salad <i>Fava bean, peas, beans sprout, fresh parsley, parmesan (v,gf,df)</i>	£5.90
Chef's special Yellow fin tuna tartare <i>Avocado, Japanese dressing and wasabi mayonnaise (gf)</i>	£10.90
Goat's cheese cream and truffle oil honey <i>Marinated beetroot, colored crackers, toasted pine nuts (v)</i>	£7.90
Salad Caesar with fresh herbs <i>Aged parmesan, baby gem, brioche croutons, Caesar dressing</i>	£5.90
Homemade foie gras terrine <i>Ginger bread, apple and berries chutney and country bread (df)</i>	£13.90

#### Hot

Beef Bourguignon with buttered pomme purée <i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions (gf)</i>	£9.90
Pan fried scallops <i>Chardonnay and parsley cream parsnip purée, crispy shallots</i>	£11.90
Fried truffle and parmesan polenta gnocchi <i>Spicy tomato sauce and coriander (v)</i>	£6.90
Plaice goujons Meuniere with a pomme château <i>Fried mini capers, croutons, parsley, lemon</i>	£8.90
Brasserie Joel ratatouille <i>Tomato sauce, confit garlic, provençal herbs (v,gf,df)</i>	£7.90

#### Soups

Traditional French onion soup <i>Gruyère cheese and brioche croûtons gratinée (v)</i>	£8.90
Crème Dubarry and truffle oil <i>Creamy cauliflower soup, roasted almond flaked (v,gf)</i>	£6.90

### Charcoal grill

Whole baby chicken and lemon	£18.90
Scottish salmon, lime and rocket (gf,df)	£18.90
Wagyu sirloin beef (gf,df) 200g/£34.90- 300g/£49.90	
Argentinian rib-eye steak 7oz (gf,df)	£19.90
Dry aged beef tournedos Rossini, Truffle sauce (gf)	£29.90
Whole sea bream, fennel, lemon oil (gf,df)	£22.90
Black Angus USDA beef sirloin 10oz (gf,df)	£23.90
Black Angus beef burger, brioche bun 7oz Add: matured cheddar £1, bacon £1.50	£16.90

### Side dishes & Sauces

Green beans	£3.50
Roasted baby potatoes	£3.50
Braised carrots	£3.50
French fries	£3.50
Green leaves	£3.50
Garlic spinach	£3.50
Broccoli	£3.50
Mash potato	£3.50
Truffle oil mac & cheese	£4.50
Gratin dauphinois	£4.50
French fries with truffle oil	£4.50
Pepper sauce	£2.00
Red wine	£2.00
Béarnaise	£2.00
Hollandaise	£2.00
Truffle sauce	£3.50
Blue cheese sauce	£3.50

### Snacks & Boards

Basket of home baked bread, Isigny AOP butter	£1.90
Green Sicilian marinated olives	£2.90
Brasserie Joel black olive spicy tapenade	£3.90
Charcuterie platter Dijon mustard and gherkins	£14.90
French cheese board <i>Fruit bread and fig chutney, Comte, Camembert, St Nectaire, Crottin de Chavignol, Bleu d'Auvergne</i>	£2.90/ piece

### December specials

Salmon gravlax & caviar de Neuvic <i>Crème fraîche, hazelnuts (gf)</i>	£14.90
Black truffle tagliatelle <i>Truffle cream Fresh Perigord winter black truffle</i>	£21.90 £5/extra gram