

LUNCH

Friday, Saturday & Sunday

2 Courses 45

3 Courses 55

Freshly shucked oysters with mignonette 4

Freshly shucked oysters with lemon ice, mint, olive oil & pepper 5

Warm Holy goat with roasted endive & walnuts

Asparagus with hollandaise, duck egg & piment d'espellette

Mussels Mariniere

School prawns with aioli

Steak tartare

Charcuterie plate

Chicken liver parfait & cornichons

Pork & pistachio terrine

House made boudin noir with baked apples

Eggplant gratin with smokey tomato compote

Golden trout persillées with watercress salad

Today's market fish with peas, pistachio and sorrel

Flathead meuniere

Roast chicken with stuffing & pickles

Wagyu Pithivier with red wine jus

Smoked & grilled pork cutlet

200g Shiro kin rump with house made frites and béarnaise (Supplement 5)

Frites 7

Rocket, pear, Ossau iraty & chardonnay vinaigrette 7

Cauliflower with beurre noisette, capers & croutons 7

Butter lettuce with hazelnut & crème fraiche dressing 7

Roasted bone marrow 10

Cheese plate (Supplement 5)

Blueberry & almond frangipane tart

Mille-feuille

Crème brûlée

Tarte tatin

Missy French requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering!

Please note all credit card payments will incur a 1.65% processing fee.

Missy French is open for dinner Monday to Sunday from 6pm and for lunch Friday to Sunday from 12pm