

La Carte

Starters

Potage du jour (v) £4.50
Fresh vegetable soup with baguette and butter.

Salade de chèvre (v) £4.95/9.50
Goats cheese salad with tomato fondue, pesto and croutons.

Salade César de poulet et pancetta £4.95/9.50
Warm chicken and pancetta salad with caesar dressing

Foie gras parfait £5.95
Smooth fois gras pate with toast and beetroot and onion confiture.

Assiette de charcuterie £6.50
Thinly sliced Bayonne ham, salami, cured sausage and pâté with pickled vegetables.

Bavarois de crabe £5.50
Crab mousse set on prawn mayonnaise.

Moules marinières à la crème £5.95
Normandy mussels gently steamed in their shells with white wine, shallots and double cream.

Bresse bleu panée (v) £4.95
Deep fried Rhône valley soft blue cheese croquettes with berry jam.

Desserts (v)

Tarte au citron £4.50
Tangy lemon tart with whipped cream.

Crème brûlée £4.50
Flavoured with rum and vanilla.

Traditionnel gâteau à l'Anglaise £3.95
Croissant bread and butter pudding with vanilla ice cream.

Marquise au chocolat, coulis de framboise £5.50
Chocolate truffle cake with raspberry puree.

Gaufre de Bruxelles £5.50
Warm waffle topped with fruit and ice cream.

Tarte aux pommes £4.75
Bramley apple pie with whipped cream.

Assiette de fromage £6.95
French cheese plate with biscuits.

Mains

Escalopes de porc à la crème et champignons sauvages £12.95
Grilled pork escalopes with wild mushroom sauce and Dauphinois potatoes.

Filets de loup de mer £13.95
Crispy pan-seared fillets of seabass with red pepper and spinach potatoes, lemon butter sauce.

Steak frite, Bordelaise £16.95
Grilled rib eye steak with red wine, shallot and bone marrow sauce, chips and maché salad.

Poêlée de poulet à l'estragon £12.95
Pan fried chicken breast with tarragon sauce, Dauphinois potatoes.

Risotto à la champignons et haricot vert (v) £9.95
Mushroom risotto with French beans finished with mascarpone cheese and shaved parmesan, green salad.

Sauté de boeuf à la Bourguignonne et pommes purées £14.50
Classic French dish from Burgundy, cubes of beef slow cooked in red wine with mushrooms, pearl onions and lardons.

Confit de canard £13.95
A speciality of Gascony, Barbary duck leg rubbed with garlic, herbs and salt and slow cooked. Served with Provençal potatoes.

Gratin de légumes Provençal (v) £9.95
Provençal vegetables simmered in a rich plum tomato and basil sauce topped with potatoes and cheese crumb.

Sides (v)

Epinards en branche £3.95

Haricot vert £3.70

Salade panachée £3.15

Salad vert £2.50

Frites £2.95

Pomme purée £2.95