

La Carte

Starters

Potage du jour (v) £4.50 Homemade vegetable soup of the day served with French bread and butter.	Parfait de foie de canard au porto £5.95 A smooth, rich duck liver parfait flavoured with port and served with beetroot marmalade and toasted farmhouse bread.
Saumon mariné à l'aneth £6.95 Thin slices of home marinated-salmon in fresh dill, 'caviar' potato salad. Honey and mustard dressing.	Paté Maison £4.95 House pate with onion marmalade.
Croquette de crabe, sauce gribiche £5.25 Crispy Cornish crab cake, caper and herb mayonnaise.	Moules marinières à la crème et frites £6.50 Normandy mussels gently simmered in their shells with shallots, white wine and double cream.
Salade de chèvre chaud en croute au confit de tomates £4.95 Grilled goats cheese on crouton with tomato confit and pesto dressing.	Salade de crevettes et d'avocat £6.25 Prawn and avocado salad with sweet red pepper mayonnaise.
Salade César au poulet et pancetta £5.50 Grilled sliced chicken breast, smoked bacon and garlic croutons.	Fritot de Brie £5.50 Deep fried wedge of Brie with berry jam.

Salads

Salade de saumon Niçoise £13.95 Classic salad from the south of France with cold poached salmon, potatoes, tomatoes, eggs, French beans and olives.	Salade César au poulet et pancetta £11.50 Grilled sliced chicken breast, smoked bacon and garlic croutons.
Salade du marché £10.95 Seasonal salad, mixed bitter leaves, avocado, French beans, mushrooms, new season potatoes, mustard dressing.	Salade de chèvre chaud en croute au confit de tomates £9.50 Grilled goats cheese on croutons with tomato confit and pesto dressing.

If you have any intolerances or specific dietary requirements then please ask a member of the team to talk you through the options.

Wine by the glass is served in 175cl sizes.

An optional 12.5% service charge will be added to the bill.

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Mains

Lapin braisé à la pancetta £14.50 Braised Loire valley rabbit gently cooked with pork confit and pancetta. Garlic mash.	Moules marinières à la crème et frites £11.95 Normandy mussels gently simmered in their shells with shallots, white wine and double cream.
Steak Haché de bœuf à la Français £11.50 Beef burger with marrow in floured bap with Béarnaise sauce, frites and green salad.	Entrecote café de Paris £17.95 Rib eye steak with Café de Paris butter, frites.
Saucissons de campagne Lyonnaise £10.95 Country sausages with shallot sauce on garlic mashed potatoes.	Risotto à la citrouille £10.90 Pumpkin, pea and French bean risotto with parmesan and rocket.
Tranche de saumon Viennoise £13.50 Fillet of salmon glazed with cheese, tomato and herb crumb topping, parsley potatoes, butter sauce.	Pavés d'agneau Poêlée aux échalotes £13.95 Pan fried lamb steaks, cooked pink with Dauphinois potatoes, shallot sauce and herb butter sauce.
Poêlée de poulet à la champignons £12.95 Pan fried chicken breast with mushroom sauce, Dauphinois potatoes.	Confit de canard à la Sarladaise £13.95 A traditional recipe from the Périgord region of south west France. Slow roasted preserved duck leg with potatoes cooked in duck fat and garlic. Crisp green salad.
Tarte tiède au fromage, tomates et oignons caramélisés £10.50 A baked three-cheese, tomato and caramelised onion tart served with basil and nut dressing, frites and green salad.	Croquette de crabe et frites, sauce gribiche £11.00 Crispy Cornish crab cakes, caper and herb mayonnaise, frites.

Sides (v)

Epinards en branche £3.95	Salad vert £2.50
Gratin dauphinoise £3.95	Frites £2.95
Haricot vert £3.70	Pomme purée £2.95
Salade panachée £3.15	

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