

Le "Lunch Menu" £13.95

2 Courses & Coffee (Served Tuesday to Friday between 12 noon- 2.30pm)

Les Entrees

Soupe Du Jour

Ask for today's home-made soup

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served on salad leaves, finished with a duo of sweet ginger & chilli dressings

Asperges Grille & Fromage De Chevre ♡

Warm grilled asparagus topped with deep fried breaded baby goat's cheese, served on a bed of sweet tomato compote & a duo of pepper & balsamic dressings

Courone De Melon ♡

Melon crown filled with a selection of summer fruits, marinated in a Midoris melon liquor

Symphonie De Crevette & Saumon Fume

Timballe of home-smoked salmon filled with baby prawns bound in a Marie-Rose sauce, dressed with a light tomato coulis

Ballotine De Pintade Tiede

Warm slices of ballotine of boneless guinea fowl filled with pistachio, black pudding & fresh herbs, accompanied with a traditional Cumberland sauce & toast

Brandade De Morue Nimoise

A classic French dish consisting of cod folded with mash potato, roasted garlic & extra virgin oil, simply served with a roasted pepper & black olive dressing & toasted bread

Salade Boheme

Salad leaves dressed in a Caesar dressing, flavoured with a dash of grain mustard, topped with thin slices of pork belly, panchetta, caramelised apple & croutons

Les Plats

Agneau De La Boheme

Lamb rump, cooked to pink, served with fine aromatic ratatouille, creamy dauphinois potatoes & finished with a sweet honey & mint jus

Risotto Aux Champignons Sauvages ♡

A creamy wild mushroom risotto flavoured with fresh herbs, garnished with Parmesan shavings & dressed rocket salad

Bar Grille Aux Deux Saveurs

Fillet of pan fried seabass, served on a bed of chorizo, pak choi, carrots, asparagus & turned potatoes, finished with a creamy saffron sauce

Filet Mignon A La Moutarde De Meaux

Pan-fried fillet of pork served on diced cubed potatoes, panchetta, mushrooms, carrots & caramelised pearl onions, simply served with a creamy cider & grain mustard sauce

Ribeye De Boeuf Sauce Poivre (£2.00 Extra)

8oz rib-eye of beef, cooked to your liking with a traditional creamy pepper sauce, home-made chips & seasonal vegetables

Sole Limande Pane A L'Anglaise

Fillet of lemon sole lightly breaded with bread-crumbs & almonds, pan-fried to golden brown, served with our mushy peas, big chips & home-made tartar sauce

Poulet Farci Au Fromage Frais

Chicken breast filled with sun-blush tomatoes & cream cheese, served on a bed of miette potatoes flavoured with onion marmelade, Savoy cabbage, fresh herbs & sun-dried tomatoes, presented on a bed of tomato & fresh basil sauce

Le Magret De La Boheme (£1.00 Extra)

Gressingham duck breast roasted to pink, served on a bed of braised red cabbage, leek & spring onion potato cake, garnished with a green peppercorn & orange sauce

Filter Café & Chocolate Mints

For alternative coffees, please allow a 50p supplement All dishes subject to availability (JUL10)