

Le "Sunday Lunch" - SAMPLE ONLY

2 Courses £15.50 - 3 Courses £20.00

Les Entrees

Rosace De Melon

Melon rosace served with a compote of honey, glazed eastern fruits & fruit coulis.

Saumon Marie Rose

Home-smoked salmon parcel filled king prawns bound in a marie rose sauce, presented on a bed of fresh tomato coulis, garnished ciabatta toast

Le Parfait Maison

Home-made chicken liver parfait flavoured with brandy & port served with an a pear chutney & toasted brioche

Soupe Du Jour

Ask for today soup of the day

La Coquille St Jacques (£2.00 Extra)

Pan-fried king scallops served on a bed of sweet potato puree topped with Parmesan tuile & finished with a horseradish jus

Beignet D'haddock Fume

Strips of natural smoked haddock deep-fried in a light batter, served with a duo of red & green sweet chilli & ginger dressing, accompanied with dressed salad leaves

Salade Boheme

Traditional salad of cajun turkey & bacon , presented on salad leaves bound in a Boheme dressing, topped with croutons & parmesan shavings.

Le Duo De Chevre Et Boudin Noir

Grilled baby goats cheese, served on a grilled black pudding, presented on a bed of caramelised red onion chutney, finished with a fresh pesto dressing

Poulet Du Premier

Pan fried chicken breast, chorizo, avocado, sun blush tomatoes & spring onions, in a saffron sauce, presented in a filo pastry basket

Les Plats

Le Bar Du Dimanche

Pan fried fillet of seabass served on julienne of vegetables & new potatoes, finished with a light creamy leek, dill & shrimp sauce

Rump D'agneau A La Provencal

Lamb rump roasted to medium served with fine ratatouille, Dauphinois potato & finished with a garlic, tomato & rosemary sauce

Le Vegetarien Du Jour

Ask for today's selection of vegetarian dishes

Poulet L'estragon

Pan fired chicken breast served on caramelised onions, glazed carrots, pancetta & mushrooms, with diced potatoes & finished with a creamy fresh tarragon sauce

Steak Aux Poivres (£2.00 extra)

Ribeye steak cooked to your liking, served with vegetables and deep fried potatoes , finished with a creamy pepper sauce.

Epaule De Chevreuil Braisee A la Poire

Venison shoulder slowly braised in a Port, balsamic & pear jus, accompanied with root vegetables & a spring onion mash

Le Fletan Au Safran

Pan fried fillet of halibut served on salmon fish cake & a julienne of vegetables, finished with a light creamy saffron beurre blanc sauce

Roulade De Porc

Roasted fillet of pork filled with aromatic fruit wrapped in smoked bacon & served on roasted root vegetables, Boheme bubble & squeak & finished with a caramelised shallot jus

Magret de Canard

Duck breast roasted to medium served on a bed of braised red cabbage, potato cake flavoured with diced vegetables & finished with a satsuma & red pepper berry sauce