



La Boheme Restaurant

Evening Menu

£24.00 2 Courses/ £30.00 3 Courses

(Available Monday to Friday from 6pm & Saturday from 5pm)

Les Entrées

Cuisse De Grenouilles A La Crème d'Ail

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a bed of caramelised shallot purée, a fricassée of forest mushrooms & a handful of chopped fresh parsley, finished with a creamy garlic sauce

Croquette De Porc Stephanoise

Crispy shredded ham hock croquette flavoured with parsley, accompanied with grilled French white & black pudding, served on a bed of smooth pea purée, topped with poached egg & a whole grain mustard hollandaise

Le Fameux Beignet D'Haddock Aux Deux Saveurs

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

Caille De Norfolk De Printemps

Pan fried quail breast, roasted leg confit & a crispy egg, served on a celeriac purée, with a mini fondant potato, with a shallot & carrot confit, drizzled with a truffle quail jus

Coquille St Jacques Au Fennouil & Orange Sanguine (£1.50 extra)

Pan fried fresh Scottish king scallops presented on a chilled fennel purée, crispy fennel, blood orange marmalade & blood orange segments, dressed with a light fennel & orange nage sauce

Poele De Daurade Marseillaise

Pan fried fillet of seabream served on a bed of braised fennel & saffron potatoes, cooked in my uncle Jean's fish soup recipe, garnished with croutons, rouille mayonnaise & Gruyère cheese

Bonbon De Chèvre De Printemps

Deep fried goats cheese bonbons served on warm caramel glazed beetroot & fresh asparagus, topped with a cracked pepper tuile & finished with a blackberry & Archers dressing

Gambas Fraiches Poêlées A La Basques

Marinated fresh king prawns tails quickly pan fried, presented on a bed of a smooth tomato & chorizo compote with rocket salad, finished with a fresh basil pesto dressing

Foie Gras Maison Du Périgord

Slices of home-made duck Foie Gras flavoured with Armagnac, accompanied with a quince jelly & a caramelised red onion compote, served with warm toasted baby brioche

Soupe Du Jour

Ask for today's soup of the day

Trilogie De Crabe Aux Multiples Saveurs

A platter of crab consisting of crab claw beignet with a lime & cucumber yoghurt, crab mousse with a pineapple & chilli dressing & a light spicy crab cake bonbon accompanied by a shot of Thai soup flavoured with coconut milk, chilli, lemon grass, ginger & chopped coriander

Les Suppléments

Garlic Bread £2.75/ Cheesy Garlic Bread £3/ Tomato Salad £3

Green Salad £3/ Mixed salad £3.25/ Extra Bread 50p

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

THIS MENU IS AVAILABLE APRIL, MAY & JUNE 2017



Les Plats

Roti De Rump D'Agneau

Lamb rump roasted to medium, served on roasted butternut squash, chick peas, sweet potatoes, parsnips & Israeli couscous flavoured with cumin, garnished with a beautiful garlic, tomato & rosemary jus

Lapin A La Didier

Rabbit bonbon, rabbit leg confit & boneless saddle of rabbit wrapped in Parma ham, served on a risotto flavoured with garden peas, leeks & parmesan, drizzled with a whole grain mustard sauce

Filet De Bar A La Francaise

Pan fried fillet of seabass served on a bed lardons, peas, shredded braised lettuce, white pearl onions, baby carrots & turned new potatoes, finished with a creamy roasted garlic sauce

Filet De Cabillaud

Fillet of English cod supreme served on a bed of caramelised baby onions, mushrooms, Chantenay carrots, French beans & deep fried cubed potatoes, accompanied with a creamy fresh tarragon sauce

Ballotine De Pintade Au Crabe

Grilled slice of boneless guinea fowl filled with a Devon crab & mango farce, served on a mirepoix of seasonal vegetables, deep fried potato croquettes flavoured with chives & served with a light lemon thyme guinea fowl jus

Magret De Canard Aux Legumes Rotis

Gressingham duck breast cooked to pink, served with roasted honey glazed root vegetables & Dauphinois potatoes, dressed with Southern Comfort & green peppercorn jus

Bouride De Thaillande

My favourite fish dish consisting of pan fried monkfish, salmon & turbot, served on wilted seasonal vegetables & boiled new potatoes, finished with a chilli, ginger, lemon grass, coconut milk & fresh chopped coriander sauce

Filet De Bœuf Poêle A La Cantona (£5.50 extra)

6oz fillet of beef stuffed with blue cheese & red onions, wrapped in pancetta & served with roasted carrots, celeriac, red onions, turnips & romanesco, with deep fried cubed potatoes, finished with a robust red wine jus

Poulet A la Crème De Sauternes & Morilles

Pan fried supreme of chicken served on caramelised roasted Spring vegetables & Pomme Anna potatoes, finished with a sweet white wine & morel mushroom sauce

Ribeye De Boeuf Sauce Poivre

8oz ribeye steak cooked to your liking, served with a traditional creamy pepper sauce, deep fried potato galettes & seasonal vegetables

Trilogie De Porc

Roasted pork belly, braised pork cheek & a shredded pork belly spring roll, served on a bed of braised savoy cabbage, a julienne of vegetables & creamy mash potato, finished with a Calvados & sage jus

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Les Supplements

Home-made Chips £3

Mashed Potato £2.50

Seasonal Vegetables £2.00

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