

Le "Lunch Menu" £18.50

2 Courses & Coffee - Served between 12.00 noon & 2.30pm (last orders) Tuesday to Friday

Les Entrées

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 with dressed salad leaves, finished with a duo of sweet ginger & chilli dressings

Parfait De Volaille Brioche

Slice of home-made chicken liver parfait flavoured with Port & Cognac, accompanied by quince & fig jelly & warm brioche

Folie De St Jacques Du Midi (£2.00 extra)

Pan fried fresh Scottish king scallops served on a fricassee of broad beans, asparagus & spring onions, topped with a fennel & orange cream sauce & garnished with game chips

Brandade De Poisson Basquaise

Warm cod brandade flavoured with roasted garlic & extra virgin olive oil, served on a compote of tomato & chorizo, with grilled ciabatta toast & drizzled with a fresh basil pesto dressing

Feuillet D'Asperge & Œuf poche Sauce Hollandaise

Warm grilled buttered asparagus, poached egg & sliced smoked duck breast, topped with a puff pastry lid, garnished with a hollandaise sauce

Salad Boheme

Our traditional La Boheme salad consisting of slices of Cajun chicken served on salad leaves, croutons, parmesan shavings & pancetta lardons, dressed with a home-made Caesar dressing

Trio De Porc

Grilled pork belly, French white & black pudding served on a bed of celeriac purée, petit pois & drizzled with a Calvados & fresh sage jus

Bonbon De Chèvre Aux Deux Saveurs (V)

Deep fried goat cheese bonbon served on a caramelised red onion marmalade, & a fricassee of wild mushrooms, finished with a chive 'beurre blanc' dressing

Soupe De Poissons

A traditional home-made fish soup made from my uncle Jean's recipe, accompanied with the traditional rouille, Gruyère & croutons

Les Plats

Agneau Boheme

Shredded pulled braised lamb shoulder wrapped in puff pastry, served on a bed of butternut squash, chick peas, roasted sweet potatoes, parsnips & Israeli couscous flavoured with cumin & accompanied with a tomato, garlic & fresh herb sauce

Pave De Bœuf A La Béarnaise (£1.50 extra)

6oz rump of beef, cooked to your liking, served with a traditional Bearnaise sauce, roasted cherry vine tomatoes, stuffed mushroom, a courgette flan & big chips

Hake A La Francaise

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

Duo De Veau

Medallion of veal cooked to pink & a shredded veal parcel flavoured with a white onion compote & parsley, served with Pomme Anna potatoes & roasted seasonal vegetables, accompanied by a lemon thyme jus

Supreme De Poulet Au Risotto

Chicken breast served on a creamy mushroom, leek & Parmesan risotto, finished with a fresh tarragon jus

Confit De Canard Aux Legumes Rotis

Roasted duck leg served on a bed of roast glazed root vegetables & Dauphinois potatoes, dressed with a Southern Comfort & green peppercorn jus

Roulade De Porc Farcie

Succulent pork fillet filled with blue cheese & candied pear rarebit, wrapped in Pancetta, served on mashed potato with shredded braised Savoy cabbage & a julienne of vegetables, finished with a caramelised shallot jus

Rognons Aux Poivres

Fresh lamb kidneys quickly pan fried in a creamy brandy pepper sauce, served with mushrooms, caramelised baby onions, carrots, green beans & deep fried new potatoes

Daurade A L'Orange & Romarin

Pan fried fillet of seabream served on a bed of wilted Spring vegetables, turned new potatoes, finished with a light creamy orange & rosemary "beurre blanc"

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Filter Café & Chocolate Mints (Additional Dessert Course £6.00)

For alternative coffees, please allow a 50p supplement **All dishes subject to availability**

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

PLEASE NOTE: THIS MENU IS ONLY AVAILABLE IN APRIL, MAY & JUNE 2017