

Le “Early Bird Menu” £22.00 - 2 Courses & Coffee
Served between 6.00pm & 7.30pm Monday to Thursday - Fridays between 6.00pm & 7.00pm

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

Terrine De Canard Olivier

Terrine of shredded duck leg confit, sweet potato & smoked duck breast, flavoured with orange & parsley, accompanied by ciabatta toast & a Cumberland fruit chutney

Folie De St Jacques Du Midi (£2.00 extra)

Pan fried fresh Scottish king scallops served on a bed of celeriac purée flavoured with a hint of

horseradish & a fricassee of forest mushrooms, finished with a thyme jus & a Parmesan tuile

Gâteau De Poisson Œuf Poche

Pan fried home-made fish cake flavoured with sun dried tomatoes & fresh herbs, simply topped with a poached egg & finished with a lemon hollandaise sauce

Pigeon Au Boudin Noir

Pigeon breast pan fried to pink, served with grilled black pudding & asparagus, set on a shallot purée & garnished with a Port jus & game chips

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

Follie De Porc D'Ete

Crispy pork belly & pork cheek braised in a caramelised shallot sauce, served on light garlic mash potato with caramelised apples, dressed with a Calvados jus & deep fried sage leaves

Bonbon De Chèvre Provençal (V)

Goats cheese bonbons coated in honey & sesame seeds deep fried to order, presented on a bed

of chilled tomato compote, roasted peppers & sun-dried tomatoes, drizzled with a fresh basil dressing

Gratin De Fruits De Mer

Fresh scallops, mussels & king prawns served in a leek & dill Mornay, topped with breadcrumbs & gratinated

Les Plats

L'Agneau Tagine

Shredded braised lamb shoulder parcel flavoured with cumin & red onions, served on an Israeli cous cous

bound with roasted peppers, courgettes, tomatoes, dried apricots & sultanas, flavoured with lemon,

garnished with a tomato, garlic & fresh mint jus

Pave De Bœuf A La Béarnaise (£3 extra)

8oz Sirloin steak cooked to your liking, served with a traditional Bearnaise sauce, roasted cherry

vine tomatoes, stuffed mushroom, a courgette flan, accompanied by home-made chips

Roulade De Feuillète De Veau

Pulled veal marinated in a white onion, lemon & thyme compote, served on seasonal Summer vegetables

with potato croquettes flavoured with Parmesan & fresh herbs, garnished with a grain

mustard sauce

Colin Au Risotto De Crevette

Pan fried fresh hake served on a bed of creamy risotto flavoured with Parmesan, leeks & a langoustine bisque

Rognons D'agneau

Fresh lamb's kidneys pan fried in a creamy pepper sauce, served with caramelised baby onions,

chestnut mushrooms, green beans, baby carrots & deep fried diced potatoes

Paupiette De Plie

Plaice fillet filled with asparagus & smoked salmon, served on a bouquetiere of vegetables with turned potatoes,

garnished with a smoked salmon & dill beurre blanc

Supreme De Poulet Sauce Cep

Chicken breast served on creamy diced sweet potatoes, butternut squash, carrots & barley flavoured with fresh tarragon, finished with a cep mushroom jus

Confit De Canard Roti Sur Lit De Légumes

Roasted duck leg served on a bed of roasted Summer vegetables & Dauphinois potatoes, served with a caramelised red onion jus

Roulade De Porc Farcie

Succulent pork fillet filled with goats cheese, spinach & sun dried tomatoes & wrapped in Pancetta, served on

roasted carrots, parsnips, celeriac & shallots, with Pomme Anna potatoes, finished with a shallot jus

Daurade Poêle Au Safran

Pan fried fillet of seabream served on a bed of peas, broad beans, shredded lettuce leaves, chorizo,

pearl onions, baby carrots & turned new potatoes, finished with a creamy saffron sauce

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 JULY, AUGUST, SEPTEMBER 2017