



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

Carpaccio De Filet De Bœuf

Thin slices of fillet of beef cooked rare, served with a salad of rocket, radishes, charred baby onions & capers, presented on a caramelised white onion compote, garnished with a Parmesan tuile & a mustard crème fraîche

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 D'ete

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

Coquille St Jacques A L'anas Frais (£1.50 extra)

Pan fried fresh Scottish king scallops presented on vanilla poached pineapple, garnished with a chilli, red onion & fresh coriander salsa, finished with a pineapple crisp & pineapple gel

Poele De Daurade Marseillaise

Pan fried fillet of seabream served on a bed of braised fennel, samphire & new potatoes, accompanied by a light creamy fish veloute flavoured with orange, saffron & Pernod

St Marcellin Pane Sur Lit De Légumes Provençale

St Marcellin Camembert cheese bonbon coated in sesame seeds & honey, deep fried, set on warm roasted peppers, tomato compote & sun dried tomatoes, dressed with a fresh basil dressing

Gambas Fraiches Poêlées Au Risotto

Marinated fresh king prawn tails quickly pan fried, presented with a risotto bonbon flavoured with lemon balm & prawn bisque, accompanied by a shot of langoustine bisque

Foie Gras Maison & Terrine S'aiguillette De Magret Fumée

Home-made duck Foie Gras flavoured with Armagnac, served with slices of smoked duck breast & a shredded duck & sweet potato terrine, finished with a plum jelly & toasted brioche

Soupe Du Jour

Ask for today's soup of the day

Gâteau De Crabe & Crevette Sauce Thaïlandaise

Home-made fresh Cornish crab & shrimp cake pan fried to golden brown, served on a Thai sauce flavoured with fresh chilli, ginger, lemon grass, coconut milk & fresh 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 JULY, AUGUST & SEPTEMBER 2017



Les Plats

Roti De Rump D'Agneau Au Taboule

Lamb rump roasted to medium, served on an Israeli couscous bound with roasted peppers, courgettes, tomatoes, dried apricots & sultanas, flavoured with lemon, garnished with a beautiful garlic, tomato & fresh mint jus

Lapin A La Didier

Rabbit bonbon, rabbit leg confit & boneless saddle of rabbit wrapped in Parma ham, served on caramelised baby onions, green beans, chestnut mushrooms & deep fried diced potatoes, finished with a creamy grain mustard sauce

Filet De Bar A La Française

Pan fried fillet of seabass served on a creamy leek & vegetable risotto, flavoured with a langoustine bisque & Parmesan

Filet De Cabillaud

Fillet of English cod supreme served on a bed of peas, shredded lettuce, pearl baby onions, baby carrots & turned new potatoes, finished with a light creamy saffron & chorizo sauce

Duo De Pintade De La Maison

Duo of pan fried guinea fowl breast & boneless ballotine of guinea fowl filled with a dry pear & spinach mousse, served on a bed of Summer turned vegetables & potatoes, drizzled with a lemon thyme jus

Magret De Canard Aux Légumes Du Sud

Gressingham duck breast cooked to pink, served with a courgette flan, roasted cherry tomatoes, stuffed baby aubergine & Dauphinois potatoes, finished with a caramelised red onion sauce

Lotte De Rayol Sur Mer

Medallions of monkfish dusted in Cajun spices & pan fried in butter until golden brown, served on a fine tomato & fresh basil ratatouille with turned potatoes, drizzled with a creamy fresh tarragon sauce

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

6oz fillet of beef stuffed with cream cheese, garlic & chopped chives, wrapped in pancetta, cooked to medium & served with roasted carrots, celeriac, shallots, parsnips & a deep fried potato roulade, finished with a robust Port jus

Poulet Poêle Sauce Sauternes & Morilles

Pan fried supreme of chicken served on a bed of barley, diced Summer vegetables & sweet potato cubes, finished with a sweet white wine & morel mushroom sauce

Rib-eye De Boeuf Sauce Poivre

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

Cochon De Lait Roti (£3.50 extra)

Roasted boneless suckling pig confit & home-made fruit stuffing, served on shredded spring cabbage, a julienne of vegetables & a spring onion mash quenelle, topped with a Bramley apple compote & dressed with a shallot 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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