

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

Risotto De Champignons & Canard

Creamy risotto flavoured with a fricassee of mushrooms & smoked duck breast, topped with a crispy shredded duck leg confit bonbon, dressed with a balsamic reduction

Folie De St Jacques Du Midi (£2.00 extra)

Pan fried fresh Scottish king scallops & grilled French black pudding served on a bed of sweet potato purée flavoured with a hint of horseradish, garnished with game chips & accompanied by a roasted garlic jus

Follie De Saumon Aux Miettes De Pommes De Terre

Home smoked salmon & beetroot salmon gravalax, served with crushed potatoes flavoured with extra virgin olive oil, lemon & spring onions, accompanied by Melba toast & a honey, mustard & dill dressing

Mousseline De Foie De Volaille

A very light mousseline of chicken liver flavoured with Port & Cognac, served with a fresh damson jelly & ciabatta toast

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

Croquette De Queue De Beuf Oeuf Poche

Croquette of shredded braised oxtail, potato & parsley deep fried, topped with a poached egg, finished with a caramelised red onion marmalade jus

Haloumi Aux Trois Couleurs (V)

Deep fried haloumi served on an aromatic tomato compote, pickled cucumber & crème fraiche, drizzled with a fresh basil & chilli pesto

Fruits De Mer A Notre Gout

Fresh mussels, king prawns & scallops served on a bed of broad beans, peas & asparagus spears, accompanied by a light creamy red Thai curry sauce, garnished with a crispy leek bhaji

Les Plats

Feuillete D'Agneau

Shredded braised lamb shoulder flavoured with cumin & red onions wrapped in a light puff pastry, served on a courgette flan, with roasted cherry tomatoes & pomme Anna potatoes, finished with & rosemary, tomato & garlic jus

Entrecote De Bœuf Sauce Poivre (£3 extra)

8oz Sirloin steak cooked to your liking, served with a creamy cracked pepper sauce, seasonal vegetables & home-made chips

Pave De Veau

English veal rump pan fried to medium served roasted carrots, parsnips, shallots, celeriac & deep fried new potatoes, garnished with a creamy grain mustard sauce

Colin Garniture Forrestiere

Pan fried fresh hake presented on caramelised baby onions, French green beans, chestnut mushrooms, Chantenay carrots & deep fried diced potatoes, accompanied by a creamy wild mushroom sauce

Rognons D'agneau Sauce Chasseur

Fresh lamb's kidneys pan fried in a sauce of caramelised baby onions, mushrooms & pancetta, served with roasted root vegetables & potato croquettes

Saumon A La Bisque De Langoustine

Fresh fillet of salmon poached in a court bouillon & served on a light creamy langoustine bisque with broad beans, baby carrots, baby onions, peas, shredded lettuce leaves & blanched turned potatoes

Supreme De Poulet

Chicken breast presented on a bed of barley bound with diced carrots, peas, celery & butter-nut squash, drizzled with a fresh tarragon jus

Ballotine De Pintade

Pan fried slices of boneless guinea fowl filled with a spinach & pear farci, served with a bouquetiere of seasonal vegetables & dauphinois potatoes, garnished with a fresh lemon thyme jus

Le "Pull Porc" A L'Ancienne

A parcel of succulent pulled pork shoulder flavoured with caramelised white onion, apple & sage, served with a julienne of vegetables, shredded Savoy cabbage, a quenelle of mashed potatoes & a Calvados & caramelised shallot jus

Daurade Au Risotto Du Jardin

Pan fried fillet of seabream served on bed of creamy risotto flavoured with Parmesan, leeks, peas, spinach & sun dried tomatoes, drizzled with a light creamy fresh basil 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 OCTOBER & NOVEMBER 2017