

Le "Early Bird Menu" £23.00 - 2 Courses & Coffee

Served between 6.00pm & 7.30pm Monday to Thursday - Fridays between 6.00pm & 7.00pm

Les Entrées

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

Trilogy De Porc De Printemps

Crispy pork belly, grilled black & white pudding, served on a bed aromatic carrot purée & sauerkraut, accompanied by a light creamy honey & grain mustard sauce

Folie De St Jacques Du Midi (£2.00 extra)

Pan fried fresh Scottish King scallops served on wilted pak choi, peas, asparagus & fennel, finished with a light orange & saffron sauce

Gratin De Fruit De Mer Exotique

Fresh mussels, King prawns & King scallops bound in a sauce flavoured with pineapple, lemon grass, fresh chilli, ginger, coconut milk & fresh chopped coriander, topped with breadcrumbs & oven baked until gratinated

Canard Farcie A La Mousse D'Orange

Slices of duck breast terrine filled with an orange mousse, presented with home-made Piccalilli vegetables, a Cumberland sauce & French toast

Risotto Facon Boheme

A creamy risotto flavoured with Parmesan, asparagus, shredded cos lettuce & pancetta, topped with Cajun chicken & a Parmesan tuile

Pigeon Poêle De Cheshire

Cheshire pigeon breast pan fried to medium, presented on a bed of Port & cranberry jam, with lambs lettuce & Port soaked sultanas, garnished with a black pepper tuile & drizzled with a Port caramel jus **(May contain pellets)**

Pissaladière De Chèvre Aux Deux Saveurs (V)

Puff pastry base topped with a caramelised white onion compote & slices of goat's cheese, gratinated & garnished with a quenelle of sun dried tomato, rocket salad & a fresh basil pesto

Gâteau D'épinard Au Saumon Fume

Pan fried spinach & potato cake topped with slices of Scottish smoked salmon & a poached hens egg, drizzled with a light Hollandaise sauce, flavoured with chopped fresh dill

Les Plats

Navarin D'Agneau Aux Légumes Printaniers

Slow cooked chunk of lambs shoulder served with glazed seasonal vegetables & turned new potatoes, accompanied by a rich rosemary, tomato & garlic jus, garnished with a home-made dumpling

Entrecôte De Bœuf Sauce Poivre (£3 extra)

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

Veau Et Queue De Bœuf Forestière

Veal medallion pan fried to medium & a parcel of braised oxtail flavoured with shallots & lightly wrapped in puff pastry, served on caramelised baby onions, mushrooms, green beans, carrots & deep fried diced potatoes, finished with a caramelised shallot jus

Rognons D'Agneau Bourguignon

Fresh lambs kidneys pan fried to order, served in a mushroom, pearl onion, bacon lardon & red wine jus, presented on a carrot & swede purée, with dauphinois potatoes & French beans wrapped in pancetta

Saumon Au Couscous Provençal

Pan fried fresh salmon presented on an Israeli couscous bound with tomatoes, roasted peppers, courgettes, aubergines & roasted pine kernels, dressed with a light creamy fresh basil sauce

Colin Au Risotto A La Crème De Lardon

Pan fried fillet of hake served on a bed of pea risotto flavoured with finely diced vegetables, finished with a light 'beurre blanc, flavoured with smoked lardons of local pancetta

Supreme De Poulet Farcie

Chicken breast filled with cream cheese, spring onions & sun dried tomatoes, served on a bed of braised barley bound with a mire poix of vegetables, deep fried Parmesan & parsley potato bonbons, dressed with a light tarragon jus

Confit De Canard De Valbonne

Roasted duck leg confit served with roasted carrots, French beans, pan fried new potatoes flavoured with a caramelised shallot marmalade, garlic & fresh chopped parsley butter, drizzled with a fresh thyme jus

Croquette De Porc Aux Pommes & Cinq Épice

Croquette of pulled pork flavoured with herbs, apple & five spices & coated in breadcrumbs, served with a creamy quenelle of mash potato, a julienne of vegetables & Savoy cabbage, finished with a caramelised apple & Pommeau jus

Daurade Aux Légumes Du Jardin

Pan fried fillet of seabream served on bed of wilted carrots, shredded Chinese leaves, baby white onions, asparagus, peas & new potatoes, coated with a light red Thai curry sauce flavoured with coconut milk & fresh coriander

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 2018