



La Boheme Restaurant

Evening Menu

£25.00 2 Courses/ £31.00 3 Courses

(Available Monday to Friday from 6pm & Saturday from 5pm)

Les Entrées

Cuisse De Grenouilles A La Ma Façon

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a fricassee of wild mushrooms & a sweet potato purée, drizzled with a smooth roasted garlic cream sauce

Croquette D'Agneau De Chez Nous

Croquette of shredded braised shoulder of lamb flavoured with a hint of cumin & a red onion marmalade, served on a bed of pea purée & diced cucumber bound with yoghurt & chopped fresh mint, dressed with harissa & coriander dressing

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

Poêle De Caille De Norfolk

Pan fried quail breast & quail leg bonbon, presented on a bed of risotto flavoured with Parmesan, shredded cos lettuce, pancetta lardons & chopped herbs, drizzled with a light lemon thyme jus

Coquille St Jacques du Printemps (£1.50 extra)

Fresh Scottish King scallops pan fried with kale & romanesco in a fresh chilli & garlic butter, served on a bed of refreshing lime & romanesco purée, garnished with deep fried crispy kale

Daurade A La Basquaise

Fillet of seabream pan fried to crispy & served on a bed of chick peas, broad beans, roasted red peppers, chorizo & a roasted red pepper houmous, drizzled with a chorizo oil

Risotto De Betterave Et Chèvre (V)

A light creamy beetroot risotto topped with a selection of roasted & pickled beetroots, gratinated goats cheese crumble & blood orange segments, finished with a caramel & rosemary dressing

Feuillete De Gambas Fraiches Poêle

Puff pastry base topped with a caramelised white onion marmalade, topped with pan fried fresh King prawn tails, accompanied by a quenelle of sun-dried tomato jam, garnished with a garlic & saffron rouille, rocket salad & a fresh pesto dressing

Assiette De Canard & De Foie Gras A La Rhubarbe

Salad of lambs lettuce served with home-made foie gras, finely sliced chilled roasted duck breast, rhubarb & a Sauternes wine purée, garnished with poached pink rhubarb & crispy toast

Soup L'Oignon

Traditional French onion soup topped with toasted bread croutons & grated Gruyère cheese
(Alternative soup option is available, please see the blackboard)

Gratin De La Mer

Fresh mussels, King prawns, baby squid, strips of monkfish & salmon served on a bed of wilted pak choi, asparagus, peas, fennel & chopped fresh coriander, accompanied by an orange, saffron & smoked salmon sauce

Les Suppléments

Garlic Bread £2.75/ Cheesy Garlic Bread £3/ Tomato Salad £3

Green Salad £3/ Mixed salad £3.25

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

THIS MENU IS AVAILABLE APRIL, MAY & JUNE 2018



Les Plats

Roti De Rump D'Agneau

Lamb rump roasted to medium, served with a cauliflower mousse, stuffed baby aubergine, French beans wrapped in pancetta & Dauphinois potatoes, finished with a rosemary, garlic & tomato jus

Lapin A La Didier

Rabbit bonbon, rabbit leg confit & boneless saddle of rabbit wrapped in Parma ham, served on a bed of fresh peas, broad beans, carrots, shredded lettuce leaves & turned new potatoes, accompanied by creamy morel mushroom sauce

Suprême De Lotte Epicée Sauce Au Curry Rouge Thaïlandais (£4 extra)

Monkfish tail pan fried in butter until golden brown, served on a sweet potato galette, asparagus, shredded Chinese leaves & carrots, garnished with a beautiful light red Thai curry sauce flavoured with coconut milk & coriander

Fillet De Bar Au Couscous De Provence

Fillet of seabass pan fried, served on a bed of Israeli couscous bound with tomatoes, roasted peppers, courgettes, aubergine & roasted pine kernels, dressed with a creamy basil sauce

Ballotine De Pintade Farci Au Épinard

Slices of boneless guinea fowl filled with a spinach, wild mushroom & chicken mousse, presented on a bed of braised barley bound with a "mire poix" of seasonal vegetables, Parmesan & parsley potato bonbons, finished with a fresh thyme jus

Veau & Gambas Poêle Façon Didier

Fillet of veal cooked to medium topped with fresh King prawn tails, served on a deep fried potato & sun dried tomato roulade with seasonal turned vegetables, finished with a lemon & roasted garlic jus

Magret De Canard

Gressingham duck breast cooked to pink, served on a celeriac & grain mustard purée, roasted butternut squash & wilted pak choi, dressed with a slow gin & blackberry sauce

Fillet De Cabillaud A La Crème De Lardon

Fillet of English cod supreme served on a pea risotto flavoured with fine diced vegetables, dressed with a light 'beurre blanc' flavoured with smoked lardons of local pancetta

Filet Mignon De Bœuf Poêle & Queue De Bœuf (£5.50 extra)

5oz fillet of beef cooked to your liking served with a shredded braised oxtail parcel flavoured with caramelised shallots & wrapped in pastry, accompanied by a potato rosti, roasted carrots, shallots & celeriac, finished with a caramelised shallot jus

Poulet Farci A l'Ecosaise

Pan fried chicken supreme filled with cream cheese, smoked salmon, spring onions & sun-dried tomatoes, served on caramelised baby onions, baby carrots, chestnut mushrooms, French green beans & deep fried diced potatoes, coated with a fresh tarragon jus

Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, 'Pomme Anna' potatoes & roasted seasonal vegetables

Trilogy De Porc

Braised pork cheek, crispy pork belly & bonbon of shredded pork shoulder flavoured with apple & five spices served with shredded Savoy cabbage, a julienne of vegetables & mash potato, dressed with a caramelised apple & Pommeau 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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