

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

Terrine De Porc Pressée & Œuf Poche

Homemade ham terrine flavoured with whole grain mustard & parsley served on a bed of light pea purée topped with a crispy poached egg & toasted ciabatta

Folie De St Jacques Du Midi (£2.00 extra)

Pan fried fresh Scottish King scallops & grilled black pudding, served on a bed of smooth cauliflower purée, drizzled with a roast garlic jus

La Nage De Fruits De Mer A La Normande

Quickly pan fried fresh mussels, King prawns, King scallops & a squid & crab bonbon, served in a cider & mussel creamy sauce, flavoured with finely chopped apple & a julienne of leeks

Salade De Canard D'Ete

Shredded duck leg confit, chilled roasted marinated duck breast, orange segments, baby radishes, croutons, lamb lettuce & rocket salad, simply tossed in a sesame seed, soy sauce, coriander, honey & coriander dressing

Assiette De Melon De Saison

A refreshing starter consisting of chilled melon soup flavoured with a dash of Midori liquor, accompanied with seasonal melon balls marinated in a light ginger syrup & chopped lemon balm

Rognons D'Agneau Aux Poivres

Fresh lamb kidneys pan fried & served in a light creamy cracked pepper sauce flavoured with a hint of Cognac, accompanied by toasted brioche

Le Chèvre Pane A La Provençal (V)

Deep fried baby goats cheese served on a bed of aromatic olive oil & sun-dried tomato compote, chilled red & yellow peppers & roasted vine cherry tomatoes, finished with a fresh basil pesto

Le Saumon Grille Sur Miette De Pomme De Terre

Pan fried Cajun fillet of salmon served on a crushed new potato salad flavoured with a white onion compote, lemon, chives & spring onions, finished with a cucumber, lime & crème fraiche dressing

Les Plats

Duo D'Agneau De La Provence

Roast confit lamb breast & shredded shoulder of lamb flavoured with a hint of cumin & red onion compote, wrapped in a puff pastry served on a basil mash, roasted peppers, aubergines, courgettes & vine tomatoes, finished with a fresh herb & garlic lamb jus

Pave De Bœuf Sauce Bearnaise (£3 extra)

8oz sirloin steak cooked to your liking, served with roasted Summer vegetables & 'Pomme Anna' potatoes, accompanied by a home-made Bearnaise sauce

Lapin Farci A La Tomate Sauce Estragon

Roasted boneless rabbit leg filled with a chicken & sun-dried tomato farci, a croquette of shredded rabbit confit served on a bed of turned seasonal vegetables & turned new potatoes, garnished with a light creamy fresh tarragon sauce

Ballotine De Pintade A L'Orange

Pan fried ballotine of guinea fowl filled with a light orange mousse, served on peas, shredded Chinese leaves, asparagus, baby white onions, carrots & new potatoes, finished with a light fresh rosemary jus

Notre 'Fish & Chips' Boheme

Our way of making fish & chips consisting of fresh plaice fillet lightly bread crumbed & pan fried until golden brown, served with home-made big chips, mushy peas & tartar sauce

Colin Sur Sa Folie D'Haricots

Pan fried fillet of hake presented on a bed of white flageolet beans & broad beans, fine diced fresh vegetables & spinach, cooked in a light red Thai curry sauce, flavoured with grated Parmesan & topped with a tomato tapenade

Supreme De Poulet Farci

Chicken breast filled with a cream cheese, leek & pancetta stuffing, served on mirepoix of vegetables & braised barley, accompanied by a citrus chicken jus

Confit De Canard De Valbonne

Roasted duck leg confit served on fricassee of wild mushrooms, a celeriac purée & spinach cake, garnished with a caramelised shallot jus

Le Belly De Porc Croustillant

Crispy pork belly & fresh king prawn tails served on a julienne of vegetables & braised shredded Savoy cabbage, with croquette potatoes, finished with a roasted garlic jus

Daurade Au Risotto Au Safran

Pan fried fillet of seabream served on bed of risotto flavoured with a hint of saffron bound with fine diced vegetables & chorizo, presented on a pool of roasted red pepper 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 2018