

## 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

#### **Parfait De Foie De Volaille**

Home made smooth chicken liver parfait flavoured with a dash of Cognac, served on a slice of toasted brioche, accompanied by a Bramley apple compote

#### **Folie De St Jacques Du Midi (£2.00 extra)**

Pan fried fresh Scottish King scallop, crispy pork belly & grilled black pudding, served on a bed of smooth pea purée & drizzled with a roasted garlic jus

#### **Le Petit Panier De Poulet a La Basquaise**

Pan fried strips of chicken breast, asparagus, diced chorizo & sun dried tomatoes, bound in a light creamy saffron sauce & served in a home-made filo pastry basket

#### **Pigeon Poêle D'Automne**

Pigeon breast pan fried to medium, presented on a potato cake flavoured with shredded Savoy cabbage & pancetta, served on a parsnip purée & garnished with a parsnip crisp & a sloe gin & blackberry jus

#### **Fruit De Mer & Bisque De Gambas**

Fresh Scottish kings scallops, king prawn tails & mussels pan fried with diced butternut squash & sweet potato, topped with toasted ciabatta & a homemade king prawn bisque

#### **Soupe Du Jour**

Ask for today's soup of the day

#### **Le Crottin De Chèvre Chaud A La Poire & Vinaigrette De Noie & Miel (V)**

A walnut bread croustini topped with baby goats cheese & oven baked until gratinated, accompanied by a chilled cooked pear in a light syrup, dressed with lamb lettuce & a walnut & local honey vinaigrette

#### **Le Bar A La Croute De Parmesan & Coulis De Tomates Cerises**

Pan fried fillet of seabass topped with a sun blush tomato tapenade & a Parmesan crust, served on a fricassee of broad beans, peas, leeks & spring onions, drizzled with an orange & fennel beurre blanc

### Les Plats

#### **Parcel D'Agneau Aux Haricots**

Pan fried parcel of braised shoulder of lamb flavoured with a hint of cumin & a red onion compote, presented on a bed of flageolet beans, butter beans & diced seasonal vegetables, finished with a tomato, garlic & rosemary lamb jus

#### **Pave De Bœuf Sauce Aux Poivres (£3 extra)**

8oz sirloin steak cooked to your liking, served with roasted carrots, celeriac, romanesco & 'Pomme Anna' potatoes, accompanied by our creamy pepper sauce

#### **Lapin & Gambas Fricassee De Legumes Sauce Estragon**

Roasted boneless rabbit leg & grilled king prawns tails, set on a fricassee of peas, carrots, leeks & pak choi, served with croquette potatoes & finished with with a light creamy fresh tarragon sauce

#### **Roulade De Porc Farci Aux Fruits**

Roasted pork fillet filled with aromatic apple & dried apricots, wrapped in pancetta, served on a bed of braised julienne vegetables & Savoy cabbage with dauphinois potatoes, finished with a Calvados jus

#### **Merlu Au Basilic**

Pan fried fillet of hake presented on bed of fine ratatouille & grilled new potatoes, garnished with a light creamy fresh basil sauce

#### **Supreme De Poulet**

Pan fried chicken breast served on a bed of creamy risotto flavoured with wild mushrooms, spring onions & Parmesan, simply drizzled with a roasted garlic jus

#### **Confit De Canard Roti**

Roasted duck leg confit served on braised barley, a mire poix of vegetables & braised kale, finished with an orange & thyme jus

#### **Saumon Farci Aux Epinards & Saumon Fume**

Fillet of salmon filled with a spinach & smoked salmon mousse, served with saffron crushed potatoes bound with diced seasonal vegetables, accompanied by a fresh watercress sauce

#### **Duo De Boeuf Garniture Chasseur**

Shredded oxtail wrapped in puff pastry, 4oz rump of beef cooked to your liking served on a bed of chestnut mushrooms, caramelised carrots, pearl onions, green beans & diced deep fried potatoes, accompanied by a caramelised shallot jus

#### **Daurade Au Beurre Blanc Feuille De Citron Vert**

Pan fried fillet of seabream presented on a fish cake flavoured with sun blush tomatoes & fresh herbs served with diced Autumn vegetables & a fresh lime leaf beurre blanc

### 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 2018**