



La Boheme Restaurant

Evening Menu - £26.00 2 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 caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce

Bar De Marseille

Pan fried baby seabass served with a beautiful smooth fish soup made from my uncle Jean's south of France recipe, topped with croutons, grated gruyère cheese & rouille mayonnaise

Carpaccio De Bœuf Aux Multiples Saveurs

Carpaccio of British fillet of beef presented on a roasted caramelised white onion purée, charred shallot rings & pickled vegetables, garnished with a Parmesan tuile & a rocket salad

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 Perdreau

Pan fried Norfolk quail breast & quail leg confit, set on a potato cake flavoured with shredded Savoy cabbage & pancetta, served with a parsnip purée, a parsnip crisp & a sloe gin & blackberry jus

Coquille St Jacques Aux Légumes Verts (£1.50 extra)

Fresh Scottish King scallops pan fried until golden brown, served on a bed of shredded lettuce, broad beans, peas & leeks, finished with a light creamy orange & fennel sauce

Panier De Lotte Sauce Safran

Strips of monkfish tail quickly pan fried with asparagus spears, chorizo & sun dried tomatoes, bound in a light saffron sauce, served in a crispy filo pastry basket

Risotto Aux Trois Saveurs (V)

A creamy risotto flavoured with a fricassee of wild mushrooms & crumbled goats cheese, garnished with rocket leaves, a poached pear & a honey & walnut dressing

Trilogie De Porc

Slow cooked pork cheek, grilled French black pudding & shredded pork bon bon, served on a celeriac purée flavoured with truffle oil & drizzled with a red wine jus

Éventail De Foie Gras & Fig Roti & Sa Brioche

My favourite starter consisting of home-made fois gras, accompanied by chilled roasted figs & a fig jelly, served with toasted baby brioche & lambs lettuce

Soup A L'Oignon

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

Bon Bon De Crabe Thaillandais

A deep fried crab bon bon, flavoured with fresh lime, coated in fine bread crumbs, accompanied by grilled fresh king prawn tails, presented on a pak choi & leek compote, served with a coconut milk, chilli, ginger, lemon grass & fresh coriander sauce

Les Supplements

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

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Les Plats

Rump D'Agneau Roti

Lamb rump roasted to pink, presented on a rosti potato with caramelised shallots, celeriac purée, roasted Chantenay carrots & romanesco, finished with a fresh herb & garlic lamb jus

Piece De Veau Sauce A L'estragon

English veal rump roasted to medium, served with roasted root vegetables & a potato fondant, garnished with a caramelised shallot & fresh tarragon jus

Fletan A La Sauce Au Cresson (£4 extra)

Beautiful fillet of fresh halibut pan fried until golden brown, served on seasonal turned vegetables & turned new potatoes, accompanied by a creamy fresh watercress sauce

Cabillaud A La Crème De Basilic

Pan fried fillet of Cornish cod lightly dusted in subtle Cajun spices, topped with a sun dried tomato tapenade, served on a bed of white flageolet beans & butter beans bound with very fine vegetables & set on a creamy fresh basil sauce

Bar Sur Gateau De Poisson Sauce Citron Vert

Pan fried fillet of seabass presented on a homemade fish cake & a mirepoix of carrots, courgette, green beans, fennel & wilted spinach, drizzled with a fresh lime leaf "beurre blanc"

Duo De Chevreuil Écossais (£4 extra)

Puff pastry parcel filled with braised venison shoulder flavoured with Port & pear & pan fried medallion of venison loin cooked to medium, served on a julienne of shredded vegetables, Savoy cabbage & creamy Dauphinois potatoes, finished with a robust Port & balsamic jus

Magret De Canard

Gressingham duck breast cooked to pink, presented on braised barley, roasted butternut squash, celeriac, carrots & braised kale, accompanied by an orange & fresh thyme jus

Paupiette De Plie Aux Epinards & Saumon

Paupiette of plaice filled with spinach & smoked salmon, gently baked & served on fine diced vegetables bound with crushed saffron potatoes, finished with a light beurre blanc flavoured with grapes & fresh chopped dill

Filet De Bœuf Cantona (£5.50 extra)

6oz fillet of beef filled with cream cheese flavoured with chives & roasted garlic, wrapped in pancetta roasted to medium & served on caramelised Chantenay carrots & shallots, chestnut mushrooms, green beans, deep fried potato roulade & Port jus

Ballotine De Pintade Aux Morilles

Pan fried ballotine of boneless guinea fowl presented on a fricassee of peas, broad beans, carrots & lettuce leaves, served with potato croquettes & dressed with a creamy sweet white wine & morel sauce

Pave De Bœuf Sauce Poivre

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

Follie De Porc & Fruit De Mer

Crispy pork belly, pan fried fresh scallops & King prawn tails set on a risotto flavoured with a King prawn bisque, finely diced vegetables & chopped spring onions

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Les Suppléments

Home-made Chips £3 Mashed Potato £2.50 Seasonal Vegetables £2.00

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