

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

Soupe Du Jour

Ask for today's soup of the day

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 duck liver parfait flavoured with a dash of Cognac, served on a slice of toasted brioche, accompanied by a quince jelly

La Brandade De Morue & Œuf Poche

Smooth potato brandade of flaked cod flavoured with garlic & extra virgin olive oil, topped with a crispy poach egg & served on a fresh tomato sauce & garlic rouille

Folie De Porc Aux Trois Purées

Crispy pork belly, breaded pork bon bon & grilled black pudding, presented on a trio of pea, cauliflower & sweet potato purées, drizzled with a roasted garlic jus

Le Duo De Coquelet & St Jacques A La Basquaise (£2 extra)

Pan fried Scottish king scallops & boneless ballotine of poussin, presented on a fricassée of asparagus, diced chorizo & sun dried tomatoes, finished with a light creamy saffron sauce

Rognons Au Poivre

Pan fried lambs kidneys cooked in a creamy peppercorn & mushroom sauce, flavoured with a dash of Cognac, accompanied by toasted French bread

Moules & Palourdes Chowder

Beautiful mussels & clams cooked in a chowder sauce with leeks, onions, pancetta & diced potatoes, finished with chopped fresh dill & toast

Le Crumble De Chèvre Chaud (V)

Mature goats cheese baked with apple, celeriac, beetroot & pear, topped with a sesame seed & almond crumble, garnished with dressed lambs lettuce leaves

Les Plats

Parcel D'Agneau Aux Légumes Roti

Roulade of braised shoulder of lamb flavoured with fresh herbs & garlic, filled with roasted glazed carrots, parsnips & swede, accompanied by a courgette flan flavoured with Parmesan & dauphinois potatoes, 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, romanescos & 'Pomme Anna' potatoes, accompanied by our creamy peppercorn sauce

Ballotine De Faisan Farcie A L'Orange

Ballotine of boneless pheasant filled with a chicken & orange mousse, presented on a bed of barley with roasted vegetables, topped with a chicken & fresh sage jus (may contain pellets)

Roulade De Porc Farcie Aux Boudin Noir

Roasted pork fillet filled with a black pudding farci, wrapped in pancetta, served on braised kale & a potato cake flavoured with leek & diced celeriac, finished with an apple compote & a honey & star anis jus

Carrelet Au Saumon Fume & Annette

Pan fried fillet of plaice presented on a fricassée of peas, broad beans, carrots, shredded lettuce leaves & new potatoes, garnished with a creamy smoked salmon & fresh dill sauce

Supreme De Poulet

Lightly bread crumbed chicken breast filled with a garlic & parsley cream cheese, served on an Israeli couscous flavoured with a fine ratatouille, simply drizzled with a fresh tomato sauce

Confit De Canard Roti

Roasted duck leg confit presented on diced carrots, celery, leeks, pak choi & cannellini & flageolet beans bound with a white onion compote, finished with a green peppercorn & thyme jus

Merlu Sur Risotto Aux Fruits De Mer Thaillandais

Fillet of hake presented on a bed of risotto cooked with fresh seafood & fine vegetables, flavoured with coconut milk, chilli, lemon grass, ginger & fresh coriander

Duo De Boeuf Garniture Chasseur

Shredded braised oxtail flavoured with diced vegetables & fresh herbs wrapped in a fine puff pastry & a 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 Du Pays Basque

Pan fried fillet of seabream presented on fine diced carrots, celery, spinach, fennel & green beans bound with a chorizo butter, served with a fresh basil beurre blanc sauce & pomme croquette potatoes

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 JANUARY, FEBRUARY & MARCH 2019