

Le "Lunch Menu" £18.95

2 Courses & Coffee - Served between 12.00 noon & 2.30pm (last orders) Tuesday to Friday

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 fricassee 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 Thaïlandais

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

Joue De Boeuf Bourguignon

Braised ox cheek cooked in a red wine sauce with carrots, mushrooms, pearl mushrooms & bacon lardons, simply served on creamy mashed potatoes with a French green beans

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