

Le "Early Bird Menu" £23.75 - 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

Homemade smooth chicken liver parfait flavoured with a dash of Cognac, served on a slice of toasted brioche, accompanied by a homemade fig compote

Le Poisson Pane Au Épinard & Œuf Poche

A homemade fish cake flavoured with spinach, served on grilled asparagus spears, topped with a poached egg & garnished with a citrus beurre blanc

Croquette De Petit Sale

Shredded ham hock breaded croquette flavoured with parsley, served on a bed of braised lettuce leaves & fresh garden peas, finished with a creamy grain mustard sauce

Les Coquilles St Jacques Aux Deux Saveurs (£2.00 extra)

Pan fried Scottish king scallops pan fried in butter until golden brown, set on a fricassee of mushrooms & a celeriac purée, drizzled with a caramelised shallot jus, garnished with a Parmesan tuile

Rognons Au Poivre

Pan fried lambs kidneys cooked in a creamy peppercorn, flavoured with a dash of Cognac, served with toasted ciabatta

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns tails & King scallop, bound in a leek, dill & lemon Mornay sauce topped with breadcrumbs & oven baked until gratinated

Assiette De Chèvre Printanière (V)

Roasted tomato filled with goats cheese, fresh basil & toasted pine kernels, accompanied by a deep fried breaded goats cheese bonbon, presented on a chilled roasted tomato compote & dressed with a sweet yellow pepper dressing

Les Plats

Blanquette De Joue De Veau De Grand Mère

My own version of a very traditional dish consisting veal cheek very slowly braised until tender, served in a creamy sauce flavoured with fresh tarragon with baby pearl onions, carrots, morel mushrooms, asparagus spears, garden peas & potato vapeur

Pave De Rump De Bœuf Sauce Béarnaise

7oz rump steak cooked to your liking, served with roasted cherry tomatoes, a grilled mushroom filled with celeriac & truffle, French beans & pomme Anna potatoes, garnished with a traditional Béarnaise sauce

Porc Roti A La Normande

Crispy marinated pork belly presented on a bed of kale, a honey carrot purée & grilled leeks, served with potato croquettes flavoured with cheddar & pancetta, finished with a caramelised apple & Calvados jus

Merlu Au Curry Rouge Thaïlandais

Pan fried fillet of hake served on a fricassee of finely diced spring vegetables & diced poached potatoes, finished with a light Thai red curry sauce flavoured with coconut milk, coriander, ginger, chilli & lemon grass

Supreme De Poulet

Chicken breast filled with cream cheese, roasted garlic & spinach, served on a risotto flavoured with saffron, vegetables & chorizo, dressed with a fresh tomato sauce

Confit De Canard Roti

Roasted duck leg confit presented on braised barley bound with fine diced carrots, celery, shredded Savoy cabbage & leeks, garnished with a black cherry, Kirsch & pink peppercorn sauce

Carrelet Sur Légumes Frais Sauce Aux Trois Saveurs

Pan fried fillet of plaice presented on a fricassee of spring vegetables, cannellini beans & braised fennel, served with an orange, fresh mussel & rosemary cream sauce

Trilogie D'Agneau De Saison

A shredded lamb breaded bonbon, a slice of lamb belly filled with glazed parsnips & carrots, wrapped in puff pastry & a roasted tomato filled with a lamb moussaka, served with a courgette flan flavoured with Parmesan & lime, a stuffed baby aubergine & dauphinois potatoes, dressed with a garlic & herb jus

Bœuf Aux Poivres

8oz Sirloin (£3.00 extra) 10oz Rib-eye (£5.50 extra) 7oz Fillet (£6.50 extra)

Steak cooked to your liking, served with roasted root vegetables, homemade chips & with our creamy peppercorn sauce

Daurade Beurre Blanc

Pan fried fillet of seabream presented on fricassee of peas, broad beans, lettuce leaves, carrots & a spring onion potato cake, finished with a light smoked salmon & dill beurre blanc

Filter Café & Chocolate Mints - Alternative coffees, please allow a 75p supplement (Additional Dessert Course £6.00)

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 APRIL, MAY & JUNE 2019