

Le "Lunch Menu" £19.95

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

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

Homemade smooth chicken liver parfait flavoured with a dash of Cognac, served on a slice of toasted brioche, accompanied by a balsamic red onion chutney

Trilogie De Saumon

Slices of smoked & marinated salmon, set on a potato, cucumber, dill & yoghurt salad, served with a quenelle of salmon rilette bound with cream cheese & fresh chives, accompanied by melba toast & a gazpacho dressing

Croquette De Petit Sale

Shredded ham hock croquette flavoured with fresh herbs & truffle oil, served with caramelised apple & grilled French black pudding, presented on a bed of shredded Savoy cabbage, pancetta & roasted shallots, finished with a creamy grain mustard sauce

Les Coquilles St Jacques Aux Deux Saveurs (£2 extra)

Scottish king scallops pan fried in butter until golden brown, set on a bed of sun-dried tomato compote, served with a Parmesan tuile & a deep fried courgette beignet, finished with a fresh basil sauce vierge

Rognons Au Poivre

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

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns tails & King scallops, bound in a light creamy coconut milk, ginger, fresh chilli, lemon grass, spring onion & chopped coriander sauce, topped with breadcrumbs & oven baked until gratinated

Crostini De Fricassee De Champignons Œuf Poche

One on my favourite starters, simple but so tasty, grilled white bread brushed with olive oil, set on a roasted white onion & garlic purée, topped with pan fried wild mushrooms, garnished with a poached egg & a parsley hollandaise sauce

Assiette De Chèvre Printanière (V)

Deep fried goats cheese bonbons, served on a selection of beetroot, orange segments & dressed lambs lettuce leaves, drizzled with a honey & rosemary dressing

Les Plats

Duo De Lapin Sauce A L'Estragon

Shredded rabbit leg confit bonbon filled with a garlic butter, roasted ballotine of boneless rabbit leg & grilled white pudding, served on a pea & green vegetable risotto, accompanied by a light creamy grain mustard sauce

Pave De Rump De Bœuf Sauce Aux Champignons

7oz rump steak cooked to your liking, served on celeriac purée, roasted caramelised shallots, green beans, roasted carrots & pomme Anna potatoes, garnished with a traditional creamy mushroom sauce

Porc Roti A La Normande

Crispy marinated pork belly presented on a bed of braised barley with finely diced carrots, leeks, celery & shredded pak choi vegetables, finished with a roasted garlic & Calvados jus

Merlu A Ma Facon

Pan fried fillet of hake presented on a fricassee of wild mushrooms, with a carrot purée & spinach potato cake, served with a fresh tarragon beurre blanc sauce

Supreme De Poulet

Chicken breast filled with a lemon goats cheese, served on roasted aubergines, red onions, peppers, courgettes & grilled new potatoes, dressed with a fresh tomato sauce

Confit De Canard Roti

Roasted duck leg confit set on celeriac purée with braised kale, green beans wrapped in pancetta & sautéed new potatoes flavoured with garlic & parsley, finished with a strong fresh thyme jus

Carrelet Facon Fish & Chips

Pan fried fillet of plaice lightly bread-crumbed, served with homemade mushy peas, chips & tartar 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 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 (£4 extra) 10oz Rib-eye (£6.50 extra) 7oz Fillet (£7.50 extra)

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

Daurade Au Safran

Pan fried fillet of seabream served on a fricassee of peas, broad beans, lettuce leaves, carrots & cubed boiled potatoes, finished with a light creamy saffron sauce

Filter Café & Chocolate Mints - Alternative coffees, please allow a 75p supplement (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 JULY, AUGUST & SEPTEMBER 2019