

**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**

#### **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 home-made Cumberland sauce

#### **Saumon Fume Façon Florentine**

Slices of Scottish smoked salmon & a crispy spinach croquette, topped with a poached egg & a light dill butter sauce

#### **Joue De Cochon Braisee Au Prunneaux**

Slowly braised pork cheek & a grilled prune wrapped in pancetta, set on a creamy celeriac & truffle puree, dressed with a sweet Armagnac jus

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

Scottish King scallops pan fried in butter until golden brown & grilled French black pudding, presented on a

smooth cauliflower puree, garnished with a Parmesan tuile & a roasted garlic jus

#### **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 & King scallops, bound in a light creamy leek & saffron Mornay sauce, topped with breadcrumbs & oven baked until gratinated

#### **Follie De Lentilles Tiede Façon Grecques (V)**

A warm lentil salad, flavoured with sun-dried tomatoes, avocado, cherry tomatoes, capers & shallots, dressed

with a coriander vinaigrette, garnished with cubed grilled haloumi

#### **Assiette De Chèvre Printanière (V)**

Deep fried baby goats cheese, presented on a fricassee of wild mushrooms with a red onion chutney, served with a balsamic reduction dressing

### **Les Plats**

#### **Duo De Lapin Forrestiere**

Shredded rabbit leg confit breaded bonbon, a roasted ballotine of boneless rabbit leg & grilled white pudding, served on a fricassee of forest mushrooms, leeks & braised barley, dressed with a creamy grain mustard sauce

#### **Pave De Rump De Bœuf Sauce Marchand De Vin**

7oz rump steak cooked to your liking, served on roasted celeriac, green beans wrapped with Pancetta, roasted carrots & pomme Anna potatoes, served with a traditional caramelised diced shallot & red wine jus

#### **Porc Roti Aux Legumes Forrestiers**

Crispy marinated pork belly presented on a bed of caramelised baby white onions, chestnut mushrooms,

Chantenay carrots, green beans & creamy mashed potatoes, garnished with a fresh thyme jus

#### **Merlu A La Stephanoise**

Pan fried fillet of hake served with a shredded ham hock & vegetables croquette, finished with a light pea veloute

#### **Supreme De Poulet D'Automne**

Pan fried chicken breast set on a bed of fine ratatouille & saffron rice, served with a tomato & fresh basil sauce

#### **Confit De Canard Roti Gateau De Chou**

Roasted duck leg confit served on crushed potatoes flavoured with diced celeriac, seasonal vegetable, Savoy cabbage & grain mustard, accompanied by a Sloe gin & pink peppercorn jus

#### **Saumon Aux Trois Couleurs**

Grilled fillet of salmon set on a wild mushroom fricassee & a spinach potato cake, dressed with a light creamy tarragon sauce

#### **Frian D'Agneau Aux Haricots**

Pulled shoulder of lamb flavoured with a caramelised red onion compote & cumin, wrapped in a light

puff pastry, served  
on a ragout of beans, with diced seasonal vegetables, finished with a tomato, garlic & rosemary 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 Aux Moules Normande**

Pan fried fillet of seabream served on a bed of a mire poix of seasonal vegetables & new potatoes bound in a light creamy cider, apple & mussel 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 OCTOBER & NOVEMBER 2019**