

Le "Early Bird Menu" £23.95 - 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 chilled aromatic poached pear

Bonbon De Poisson Au coulis De Tomate Cerises & Marie Rose

Breaded fish cake flavoured with lemon, spring onion & shredded smoked salmon, served with a smooth cherry tomato gaspachio & a Marie Rose sauce

Joue De Cochon Braisée Au Boudin Noir

Slowly braised pork cheek & grilled French black pudding, set on a leek & Parmesan cake, dressed with a sweet Armagnac jus

Les Coquilles St Jacques Aux Deux Saveurs (£2.50 extra)

Scottish King scallops pan fried in butter until golden brown & presented on a fricassee of mushrooms & a smooth pea purée, garnished with game chips & parsley & lemon sauce

Rognons Au Poivre

Lambs kidneys cooked in a creamy peppercorn & mushroom sauce, flavoured with Cognac, served with toasted ciabatta

Gratin De Fruit De Mer

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

Asperges Grillée Façon Florentine

A deep fried spinach croquette served with grilled asparagus wrapped in Parma ham, topped with a soft poached egg & a hollandaise sauce (can be served without Parma Ham)

Roulot De Chèvre De Janvier (V)

Crispy spring roll pastry filled with goats cheese & chopped fresh chives, served on a bed of chilled roasted beetroot, a beetroot purée, orange segments & lamb lettuce leaves, dressed with a honey vinaigrette

Les Plats

Ballotine De Faisan De Cheshire

Slices of boneless pheasant filled with a pistachio & dried apricot stuffing, set on a bed of braised red cabbage with dauphinois potatoes, finished with a sweet sherry 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 shallot & red wine jus

Porc Roti Aux Chou & Julienne De Legume

Crispy marinated pork belly presented on a bed of Savoy cabbage, a julienne of vegetables & creamy mash potatoes, garnished with a caramelised red onion & sage jus

Cabillaud De La Nouvelle Anne

Fillet of cod set on pearl barley braised with mushrooms, leeks, peas & broad beans, served with a garlic & chicken veloute

Supreme De Poulet De Chez Moi

Pan fried chicken breast presented on caramelised shallots, green beans, Chantenay carrots, chestnut mushrooms, diced deep fried potatoes, simply served with a light creamy fresh tarragon sauce

Daurade Poêle aux Crevettes Grises

Fillet of seabream served on a mire poix of vegetables & new potatoes bound in a creamy lemon & shrimp beurre blanc

Confit De Canard Roti aux Legumes Rotis

Roasted duck leg confit served on roasted red onions, carrots, celeriac, asparagus, stem broccoli & new potato wedges, dressed with a Southern Comfort, thyme & orange sauce

Saumon Du Cote Du Soleil

Grilled fillet of salmon served with roasted red pepper strips, presented on a risotto flavoured with sun-dried tomatoes & fresh basil, served with a light creamy saffron 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 & our creamy peppercorn 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 JANUARY, FEBRUARY & MARCH 2020