



La Boheme Restaurant

Evening Menu - £26.95 2 Courses

(Available Monday to Friday from 6pm & Saturday from 5pm)

Les Entrées

Cuisse De Grenouilles A Ma Façon

Frog legs cooked in garlic butter until crispy & golden brown, presented on a caramelised shallot purée & a fricassee of wild mushrooms, garnished with a smooth garlic cream

Carpaccio De Filet De Bœuf (£1.50 extra)

Chilled rare thinly sliced fillet of beef served with crispy shallots, a new potato salad & a Parmesan tuile, set on a horseradish cream & garnished with a rocket & radish salad, dressed with a caramelised shallot vinaigrette

Poele De Caille De Norfolk

Pan fried breast of Norfolk quail, grilled fruit stuffing & breaded quail leg croquette, presented on a smooth pea purée, served with game chips & a quail & thyme jus

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with salad leaves, finished with a duo of sweet ginger & chilli dressings

Assiette De Crabe De Chez Nous

A trio of crab dish consisting of a breaded crab bonbon, a crab rilette & a crab spring roll, served on a lime, cucumber & coriander yoghurt dressing

Coquille St Jacques (£1.50 extra)

Fresh Scottish King scallops pan fried until golden brown, presented on a white onion compote, braised Savoy cabbage & pancetta, dressed with a parsley & lemon sauce

Mille Feuille De Saumon A La Basquaise

Pan fried strips of salmon, chorizo, asparagus & sun dried tomatoes, cooked in a light saffron sauce & served in a light puff pastry case

Chèvre Au Croustillant De Caramel Et Texture De Betteraves (V)

A light goats cheese mousse caramelised with brown sugar, garnished with roasted beetroot, beetroot jelly, pickled beetroot & fresh orange segments

Trio De Porc Du Chef

One of my favourite starters consisting of crispy pork belly, braised pork cheek & French grilled black pudding, set on a leek & Parmesan cake, dressed with a sweet Armagnac jus

Pave De Foie Gras Aux Raisins Secs & Brioche

A must in a French restaurant! Slices of home-made fois gras flavoured with Cognac, accompanied by a golden sultana chutney, toasted baby brioche & a shot of chilled dessert wine

Veloute De Poulet & Ail

A very traditional garlic & chicken soup veloute, topped with French bread croutons
(Alternative soup option is available, please see the blackboard)

Roulade De Pommes De Terre & Canard

My way of making a potato rosti flavoured with shredded duck leg & spring onions, topped with a soft poached egg & smoked duck breast, drizzled with a balsamic dressing

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

THIS MENU IS AVAILABLE JANUARY, FEBRUARY, MARCH 2020



Les Plats

Rump D'Agneau Roti

English lamp rump roasted to pink, served with a stuffed baby aubergine, a courgette flan flavoured with Parmesan, lime & thyme & dauphinois potatoes, dressed with a tomato, garlic & rosemary lamb jus

Étouffe De Chevreuil Au Vinaigre De Balsamique & Poires

Scottish venison shoulder slowly braised in a red wine, balsamic vinegar & pear sauce, accompanied by braised red cabbage & creamy mash potato

Turbot A La Stephanoise (£5 extra)

Fresh turbot fillet, pan fried until golden brown, served with a shredded ham hock & vegetable potato croquette, garnished with a light crème fraiche & a pea veloute

Bar Au Risotto Thai

Pan fried fillet of fresh seabass, set on a risotto with pak choi & fine diced vegetables, served with a Thai sauce flavoured with coconut milk, fresh chilli, ginger, lemon grass & fresh chopped coriander

Cabillaud Aux Légumes De Saison

Pan fried cod fillet, presented on caramelised baby white onions, green beans, Chantenay carrots, chestnut mushrooms & deep fried diced potatoes, dressed with a creamy grain mustard sauce

Magret De Canard Aux Légumes Rôtis

Gressingham duck breast cooked to pink, set on a bed of roasted red onions, carrots, celeriac, asparagus, stem broccoli & roast new potato wedges, finished with a Southern Comfort, orange & thyme sauce

Poele Lotte A La Chaudree De Moules (£2.50 extra)

Pan fried medallion of monkfish dusted in Cajun spices, served on seasonal vegetables & diced potatoes, bound in a light creamy bacon, leek & mussel chowder sauce

Filet De Bœuf Cantona (£5.50 extra)

6oz fillet of beef filled with blue cheese & a red onion chutney, wrapped in pancetta & roasted to pink, served on roasted shallots, parsnips, a carrot purée, green beans & a pan fried rosti potato, accompanied by a sweet Port reduction sauce

Suprême De Poulet Aux Deux Rois

Pan fried chicken breast, King scallops & King prawns tails, served on a fricassee of peas, asparagus, carrots, broad beans, braised cos lettuce & turned new potatoes, finished with a light orange & Pernod buerre blanc

Folie De Lapin Sauce A L'Estragon

Pan fried fillet of rabbit, a rabbit breaded croquette & a roasted boneless rabbit leg, presented on a fricassee of wild mushrooms, spinach & Parmesan croquette, served with a creamy fresh tarragon sauce

Pave De Bœuf Sauce Poivre

8oz rib-eye steak cooked to your liking, served with a traditional creamy peppercorn sauce, 'Pomme Anna' potatoes & roasted seasonal vegetables

Paupiette De Porc A L'Anglaise

Roasted pork fillet filled with smoked Applewood Cheddar, wrapped in Parma ham, served on braised barley, Savoy cabbage & a julienne of vegetables, dressed with a roasted garlic jus

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Les Suppléments

Home-made Chips £3 Mashed Potato £2.50 Seasonal Vegetables £2.00
Garlic Bread £2.75 Cheesy Garlic Bread £3 Salads £3

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