

La Boheme Menu £30 (2 Courses)

Les Entrées

Cuisse De Grenouilles A La Ma Façon

A must in a French restaurant! Frogs legs cooked in garlic butter until crispy & golden brown, served on a fricassee of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce & a fresh parsley coulis

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

Maquereau Aux Plusieurs Couleurs Et Saveurs

Pan fried fresh mackerel fillet served with a selection of chilled beetroot dressed with a sesame seed caramel & a horseradish cream

Tarte Tatin Au Chèvre (V)

Caramelised red onion tart tatin served with a light goats cheese terrine, dressed with micro herbs & a balsamic dressing

Perdreau A L'Irlandaise

Pan fried Cheshire partridge breast, deep fried croquette of shredded partridge leg confit & Irish white pudding, set on braised Savoy cabbage & finished with an Irish whiskey jus

Soupe Du Jour

Please ask for today's soup of the day

Risotto De Fruit De Mer Façon Boheme

A light creamy king prawn bisque risotto topped with a breaded fresh white crab bonbon & pan fried fresh King prawn tails, finished with a lime, chilli & coriander dressing

Trilogy De Porc

Crispy pork belly, breaded shredded pork croquette & braised pork cheek set on a celeriac & grain mustard remoulade, served with an apple compote & a roasted garlic jus

Foie Gras A L'Ancienne

Homemade foie gras flavoured with Armagnac, served with toasted bread & a fresh plum chutney

Mélodie De St Jacques Aux Trois Purée (£1.50 extra)

Pan fried Scottish King scallops, served on smooth pea, cauliflower & sweet potato purée, dressed with a fresh herb & lemon butter, garnished with a Parmesan tuile

Les Plats

Roti De Rump D'Agneau Au Légumes D'Automne

Lamb rump roasted to medium, served on a potato fondant, glazed baby local turnips, Chantenay carrots, broad beans & peas, accompanied by a rosemary & garlic lamb jus

Suprême De Poulet De La Royauté

Supreme of chicken pan fried to golden, served with King scallops & King prawns, presented on an Autumn green vegetable risotto, finished with a creamy saffron sauce

Filet Cantona (£3 extra)

Fillet steak filled with garlic cream cheese, wrapped in pancetta, cooked to medium, served with a selection of roasted root vegetables & a potato rosti, finished with a robust Port jus

Lapin Aux Tagliatelles, Creme D'Estragon & Huile De Truffe

Roasted rabbit leg confit & pan fried fillet of rabbit wrapped in Parma ham, served on a bed of homemade fresh tagliatelle pasta & green vegetables, tossed in a creamy white wine & tarragon sauce, garnished with grated Parmesan & drizzled with Truffle oil

Filet De Fletan Sauce Cep (£2 extra)

Pan fried fillet of wild halibut served on a bed of caramelised baby white onions, green beans, Chantenay carrots, chestnut mushrooms, deep fried diced potatoes, finished with a light creamy cep mushroom sauce

Ballotine De Pintade Farcie

Slices of boneless guinea fowl filled with a chicken farce flavoured with apple, hazelnuts & sultanas, served with a creamy dauphinois potatoes, Savoy cabbage & a julienne of vegetables, dressed with a Calvados jus

Magret De Canard Au Cassis

Gressingham duck breast cooked to pink, served on a parsnip purée with grilled cos lettuce & celeriac potato dauphinois, finished with a fresh blackcurrant Cassis sauce

Loup De Mer De L'Orangerie

Pan fried fillet of seabass served on a grilled leeks, asparagus, pak choi, stem broccoli, braised fennel & sautéed new potatoes, presented with a light orange & rosemary sauce

Duo De Chevreuil D'Ecosse

Pan fried medallion of venison cooked to pink & pulled venison shoulder wrapped in puff pastry served with glazed local carrots, kale, cauliflower purée & garlic potato croquettes, dressed with a sloe gin sauce

Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted seasonal vegetables & home made chips

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted (Available Tuesday to Friday from 6pm, Saturday from 5pm & Sunday from 12 noon)