

Le "Lunch Menu" £25

2 Courses & Coffee - Served between 12.00 noon & 1.30pm (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

Home-made smooth chicken liver parfait flavoured with a dash of Cognac, toasted brioche, accompanied by a chilled home-made fresh plum chutney

Gâteau De Poisson Aux Asperges & Oeuf Poche

Home-made fish cake flavoured with lemon & spring onions, presented on grilled asparagus, garnished with a hollandaise sauce & a soft poached egg

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

Scottish King scallops pan fried to golden brown, served on a smooth trio of purées of pea, cauliflower & sweet potato, garnished with a parmesan tuile & drizzled with a lemon butter & fresh herb sauce

Poitrine Et Croquette De Porc & Rémoulade Maison

Crispy pork belly & a shredded pork croquette set on a fricassee of wild mushrooms & caramelised white onion purée & a celeriac remoulade, finished with a smooth roasted garlic jus

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a light creamy saffron, chorizo & spring onion sauce, topped with breadcrumbs & oven baked until gratinated

Chèvre Pane Aux Betteraves (V)

Deep fried baby goats cheese set on a selection of chilled roasted beetroot, garnished with a sesame seed caramel

Suprême De Pigeon Poêle Sauce de Gin A La Prunelle

Wood pigeon breast pan fried to pink set on a bed of braised Savoy cabbage, with grilled Irish white pudding, finished with a Sloe gin jus & garnished with game chips

Les Plats

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with parsnips, carrots, butternut squash & courgettes slowly braised in a garlic & lamb jus, accompanied by a breaded potato croquette

Pave De Rump De Bœuf

7oz rump steak cooked to your liking, served on roasted root vegetables with home-made chips, dressed with a traditional creamy peppercorn sauce

Merlu A La Creme D'Estragon

Fillet of hake pan fried, served with caramelised baby white onions, French beans, Chantenay carrots, chestnut mushrooms, deep fried diced potatoes, finished with a creamy fresh tarragon & Vermouth sauce

Daube De Chevreuil Au Vinaigre De Balsa & Poire

Slowly braised venison shoulder in a rich balsamic & pear sauce, served with braised Savoy cabbage, a julienne of vegetables & a smooth creamy potato mash

Supreme De Poulet

Pan fried chicken breast presented on grilled leeks, asparagus, pak choi, braised fennel, stem broccoli & new potatoes, drizzled with a creamy red Thai sauce flavoured with coconut milk, coriander, lemon grass, ginger & chilli

Filet Cantona (£6 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

Filet De Saumon Bien De Chez Moi

Pan fried fillet of salmon, presented on fine diced ratatouille flavoured with Provençal herbs & saffron potatoes, finished with a light fresh basil beurre blanc

Confit De Canard Roti Aux Légumes D'Automne

Roasted duck leg confit served on baby glazed local turnips, carrots, baby pearl onions, shredded cos lettuce, peas & new potato wedges, finished with a blackcurrant & Cassis sauce

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served on braised kale, parsnip purée, celeriac dauphinois potatoes, finished with a rosemary, garlic & tomato jus

Daurade En Croute

Fresh fillet of seabream topped with a grain mustard & parsley crust set on a risotto flavoured with Parmesan & finely diced vegetables, drizzled with a creamy mushroom sauce

Filter Café & Chocolate Mints - Alternative coffees, please allow a £1 supplement (Dessert Course £6.50)

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