

La Boheme Menu £30 (2 Courses)

(Available Tuesday to Friday from 6pm, Saturday from 5pm)

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

Lotte Ananas Roti Sauce Thaïlandaise

Medallions of monkfish tail pan fried, served on a bed of roasted pineapple & pak choi, accompanied by a fresh ginger, chilli, lemon grass, coconut milk & fresh chopped coriander sauce

Tartelette de Chèvre (V)

A light filo pastry tartlet filled with a selection of beautiful seasonal beetroots, topped with grilled baby goat's cheese, garnished with a caramel & sesame seed dressing

Caille De Norfolk A Ma Façon

Duo of pan fried Norfolk quail breast & roasted quail leg confit, presented on an aromatic carrot puree, served with mini fondant potato & grilled asparagus, finished with a Southern Comfort jus

Cuisse De Grenouilles Aux Bonnes Saveurs

Frog legs pan fried until golden brown, served on a caramelised shallot puree & a fricassee of wild mushrooms, dressed with a smooth garlic cream sauce & drizzled with a parsley coulis

Carpaccio De Boeuf Cote Parisienne

Carpaccio of beef fillet dressed with horseradish tofu, a parmesan tuile, shallot rings, pickled vegetables, game chips & a rocket salad

Trilogy De Porc

Crispy pork belly, breaded pork croquette & French black pudding, served on a caramelised pink lady apple with a celeriac & grain mustard remoulade, garnished with a smooth Calvados jus

Salade Perigourdine

A very traditional salad consisting of frisee lettuce, foie gras, sliced duck breast, pancetta, croutons & quince jelly, topped with a crispy poached hen's egg, dressed with a chicken jus, chopped shallot, tarragon & olive oil vinaigrette

Mélodie De St Jacques & Gambas (£1.50 extra)

Pan fried Scottish King scallops & fresh King prawn tails, set on a sweet onion compote, home roasted sun dried cherry tomatoes flavoured with basil, accompanied by French croutons & a garlic & saffron rouille, drizzled with a harissa butter

Les Plats

Roti De Rump D'Agneau Du Printemps

Lamb rump roasted to medium, served with a light pea mousse, roasted aromatic carrots & dauphinois potatoes, finished with a red currant & green peppercorn lamb jus

Suprême De Poulet De La Royauté

Supreme of chicken pan fried to golden, served with King scallops & King prawns, presented on a fine diced ratatouille with pomme croquette potatoes, finished with a creamy saffron sauce

Filet Cantona (£3 extra)

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

Pave De Veau Crème De Champignon

Veal rump cooked to medium, served on a bed of caramelised baby white onions, green beans, chestnut mushrooms, carrots & deep fried cubed potatoes, accompanied by a creamy sweet white wine & cep mushroom sauce

Filet De Flétan Aux Plusieurs Saveurs (£2 extra)

Pan fried fillet of wild halibut presented on a potato cake flavoured with finely diced spring vegetables & spinach, dressed with a creamy leek, smoked salmon & fresh dill sauce

Cabillaud Lacque A L'oriental

Grilled fresh English cod topped with a blackened cod glaze, set on a smooth sweet potato puree, with pak choi & grilled white asparagus, garnished with a warm soy, orange, fresh chilli, sweet ginger & chopped coriander oriental dressing

Magret De Canard

French duck breast cooked to pink & a bread crumbed duck bonbon, served with an aromatic carrot puree, pomme Anna potatoes & stem broccoli, finished with a caramelised red onion & Sloe gin sauce

Bar De St Maxime

Pan fried fillet of seabass presented on crushed new potatoes flavoured with fresh herbs, extra virgin olive oil, a compote of tomatoes, chorizo & black olives, topped with a Parmesan, lemon & courgette fritter, dressed with a fresh basil cream sauce

Ballotine De Pintade Farcie

Slices of boneless guinea fowl filled with a Grand Marnier, pistachio & chicken farce, served on a fricassee of peas, glazed Chantenay carrots, turnips, shredded lettuce & roasted Chateau potatoes, finished with a fresh thyme & chicken jus

Entrecôte De Bœuf Sauce Poivre

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

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