



La Boheme Restaurant

Evening Menu - £26.75 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 puree & a fricassee of wild mushrooms, garnished with a smooth garlic cream

Mille Feuille De Figue Et Bleue (V)

Layers of puff pastry, fig jam, roasted figs & a blue cheese rarebit, oven baked until gratinated, served with a balsamic dressing

Poele De Pigeon Des Bois Aux Multiples Saveurs

Wood pigeon breast pan fried to medium filled with an orange, green peppercorn & pistachio stuffing, presented on a parsnip puree, finished with a Port, orange zest & red currant 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

Fruits De Mer Sur Risotto Thaillandais

Pan fried fresh marinated chilli King prawn, king scallops & squid, served on a mussel risotto flavoured with fresh chilli, ginger, lemon grass, coconut milk & fresh coriander

Coquille St Jacques (£1.50 extra)

Fresh Scottish King scallops pan fried until golden brown, presented on a cauliflower puree with a fricassee of peas, broad beans & chorizo, finished with a honey & chorizo dressing

Saumon Grille A Ma Maniere Florentine

Grilled strips of salmon served with a crispy spinach bonbon, poached egg & chiffonade of smoked salmon, drizzled with a hollandaise flavoured with fresh dill

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

A light goats cheese mousse topped with brown sugar & caramelised, 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 & grilled prunes wrapped in pancetta, set on a creamy celeriac puree & dressed with a sweet Armagnac jus

Pave De Foie Gras A La Normande

A must in a French restaurant! Slices of home-made fois gras, served with a spiced apple jelly, toasted baby brioche & a shot of chilled Pommeaux (Normandy apple drink)

Soupe A L'Oignon

Traditional French onion soup topped with toasted bread croutons & grated Gruyère cheese (Alternative soup option is available, please see the blackboard)

Roulot De Canard Asiatique

Spring rolls filled with shredded duck confit & spring onions bound in a Hoi sin & plum sauce, accompanied by a rocket salad, dressed with a sesame seeds, orange, Soy sauce & chopped fresh coriander dressing

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

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Les Plats

Rump D'Agneau Roti

English lamp rump roasted to pink, served on a bed of caramelised baby white onions, chestnut mushrooms, Chantenay carrots, green beans & Dauphinois potatoes, dressed with a tomato, garlic & rosemary lamb jus

Ballotine De Pintade Farcie Aux Petites Morilles

Roasted slices of boneless guinea fowl filled with a light chicken & morrel mushroom farce, presented on kale, baby carrots, French beans & new potatoes tossed in garlic, shallot & fresh herb butter, finished with a fresh thyme jus

Flétan A La Stephanoise (£5 extra)

Fresh halibut pan fried until golden brown served with a shredded ham hock & vegetable croquette, accompanied by a light crème fraiche & pea veloute

Bar Au Cidre Et Moules

Pan fried fillet of fresh seabass, set on fine Provençal ratatouille & served with a potato bonbon flavoured with Parmesan & sun dried tomatoes, garnished with a light creamy fresh basil sauce

Cabillaud Laque

My favourite dish of pan fried black cod presented with a sweet potato fondant, wilted pak choi, & stem broccoli, drizzled with a sweet Oriental dressing flavoured with ginger, coriander & chilli

Folie De Lapin Au risotto De Gambas

Pan fried fillet of rabbit, a rabbit breaded croquette & a roasted boneless rabbit leg, set on a risotto flavoured with green vegetables, served with a King prawn bisque

Magret De Canard Au Gâteau De Chou

Gressingham duck breast cooked to pink, presented on crushed new potatoes flavoured with Savoy cabbage, vegetables, diced celeriac & grain mustard, finished with strong sloe gin & pink peppercorn sauce

Poele Lotte Sur Sa Fricassee De Champignons (£2.50 extra)

Pan fried medallion of monkfish served on a wild mushroom fricassee with a spinach potato cake, garnished with a light creamy fresh tarragon sauce

Filet De Bœuf Cantona (£5.50 extra)

6oz fillet of beef filled with blue cheese & 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 Au Crabe

Pan fried chicken breast filled with a Devon white crab meat, spring onions, cream cheese flavoured with lemon, presented on peas, shredded lettuce, broad beans, leeks & braised barley, served with a creamy saffron 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 Au Boudin Noir De France

Roasted pork fillet filled with French black pudding, wrapped in pancetta, served on ragout of beans & spinach leaves, bound in a creamy garlic & chopped parsley sauce

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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