

Le "Lunch Menu" £19.95

2 Courses & Coffee - Served between 12.00 noon & 2.30pm (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

Homemade smooth chicken liver parfait flavoured with a dash of Cognac, served on a slice of toasted brioche, accompanied by a home-made Cumberland sauce

Saumon Fume Façon Florentine

Slices of Scottish smoked salmon & a crispy spinach croquette, topped with a poached egg & a light dill butter sauce

Joue De Cochon Braisee Au Prunneaux

Slowly braised pork cheek & a grilled prune wrapped in pancetta, set on a creamy celeriac & truffle puree, dressed with a sweet Armagnac jus

Les Coquilles St Jacques Aux Deux Saveurs (£2 extra)

Scottish King scallops pan fried in butter until golden brown & grilled French black pudding, presented on a smooth cauliflower puree, garnished with a Parmesan tuile & a roasted garlic jus

Rognons Au Poivre

Pan fried lambs kidneys cooked in a creamy peppercorn sauce, flavoured with a dash of Cognac, served with toasted ciabatta

Gratin De Fruit De Mer

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

Follie De Lentilles Tiede Façon Grecques (V)

A warm lentil salad, flavoured with sun-dried tomatoes, avocado, cherry tomatoes, capers & shallots, dressed

with a coriander vinaigrette, garnished with cubed grilled haloumi

Assiette De Chèvre Printanière (V)

Deep fried baby goats cheese, presented on a fricassee of wild mushrooms with a red onion chutney, served with a balsamic reduction dressing

Les Plats

Duo De Lapin Forrestiere

Shredded rabbit leg confit breaded bonbon, a roasted ballotine of boneless rabbit leg & grilled white pudding, served on a fricassee of forest mushrooms, leeks & braised barley, dressed with a creamy grain mustard sauce

Pave De Rump De Bœuf Sauce Marchand De Vin

7oz rump steak cooked to your liking, served on roasted celeriac, green beans wrapped with Pancetta, roasted carrots & pomme Anna potatoes, served with a traditional caramelised diced shallot & red wine jus

Porc Roti Aux Legumes Forrestiers

Crispy marinated pork belly presented on a bed of caramelised baby white onions, chestnut mushrooms,

Chantenay carrots, green beans & creamy mashed potatoes, garnished with a fresh thyme jus

Merlu A La Stephanoise

Pan fried fillet of hake served with a shredded ham hock & vegetables croquette, finished with a light pea veloute

Supreme De Poulet D'Automne

Pan fried chicken breast set on a bed of fine ratatouille & saffron rice, served with a tomato & fresh basil sauce

Confit De Canard Roti Gateau De Chou

Roasted duck leg confit served on crushed potatoes flavoured with diced celeriac, seasonal vegetable, Savoy cabbage & grain mustard, accompanied by a Sloe gin & pink peppercorn jus

Saumon Aux Trois Couleurs

Grilled fillet of salmon set on a wild mushroom fricassee & a spinach potato cake, dressed with a light creamy tarragon sauce

Frian D'Agneau Aux Haricots

Pulled shoulder of lamb flavoured with a caramelised red onion compote & cumin, wrapped in a light puff pasrty, served

on a ragout of beans, with diced seasonal vegetables, finished with a tomato, garlic & rosemary jus
Bœuf Aux Poivres - 8oz Sirloin (£4 extra) 10oz Rib-eye (£6.50 extra) 7oz Fillet (£7.50 extra)

Steak cooked to your liking, served with roasted root vegetables, homemade chips & with our creamy peppercorn sauce

Daurade Aux Moules Normande

Pan fried fillet of seabream served on a bed of a mire poix of seasonal vegetables & new potatoes bound in a light creamy cider, apple & mussel sauce

Filter Café & Chocolate Mints - Alternative coffees, please allow a 75p supplement (Dessert Course £6.00)

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

PLEASE NOTE: THIS MENU IS ONLY AVAILABLE IN OCTOBER & NOVEMBER 2019