

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, served on a slice of toasted brioche, accompanied by a chilled apple & pear chutney

Gâteau De Poisson Au Coulis De tomate

Home made fish cake flavoured with lemon & spring onions, presented on a sun dried tomato compote, 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 fricassee of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce & a fresh parsley coulis

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a creamy leek & dill mornay, topped with breadcrumbs & oven baked until gratinated

Chausson De Chèvre (V)

Deep fried goats cheese set on a selection of Mediterranean chilled vegetables & an aubergine cavier, garnished with a fresh basil pesto

Roulade De Canard Oriental

Shredded duck spring roll flavoured with sweet potatoes & coriander, served with a sesame seed, soy & orange Oriental dressing & rocket salad

Salade Boheme

Mixed salad leaves tossed in a Caesar dressing flavoured with tarragon, topped with Cajun chicken, asparagus & croutons, garnished with Parmesan shavings & pancetta

Les Plats

Frian D'Agneau Aux Haricots

Pulled shoulder of lamb flavoured with a caramelised red onion compote & cumin, wrapped in a light puff pastry, served on a ragout of beans, with diced seasonal vegetables, finished with a tomato, garlic & rosemary jus

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 Thaillandaise

Fillet of hake pan fried & set on Thai risotto with diced vegetables, flavoured with coconut milk, lemon grass, chilli, ginger & coriander

Porc Roti Aux Chou

Crispy marinated pork belly & a roasted apple filled with pulled pork, presented on a bed of shredded Savoy cabbage & a creamy garlic mash, garnished with a sage & Calvados jus

Supreme De Poulet A L'estragon

Pan fried chicken breast presented on caramelised shallots, green beans, Chantenay carrots, chestnut mushrooms, diced deep fried potatoes, simply served with a light creamy fresh tarragon sauce

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

Grilled fillet of salmon, presented on a leek, sun dried tomato & smoked salmon potato cake, accompanied by grilled asparagus, finished with a citrus beurre blanc

Confit De Canard Roti Aux Legumes Roti

Roasted duck leg confit served on roasted vegetables & new potato wedges, dressed with an orange & caramelised shallot jus

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served with a stuffed baby aubergine, a courgette filled with ratatouille, roasted cherry vine tomatoes & pomme Anna potatoes, finished with a rosemary, garlic & tomato jus

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