

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 & Port, served with toasted brioche & quince jelly

Mille Feuille D'Asperges Œuf Poche Et Saumon Fume

Puff pastry case filled with grilled seasonal asparagus, served with a poached egg & a chiffonade of Scottish smoked salmon, garnished with a hollandaise sauce

Filet De Maquereau De Printemps

Pan fried fresh mackerel fillet presented on a new potato & olive oil salad, garnished with a beetroot coulis & horseradish tofu, finished with a sour cream & fresh chive dressing

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

Scottish King scallops pan fried to golden brown, set on a smooth shallot purée, accompanied by a fricassée of wild mushrooms & a fresh parsley coulis, dressed with a smooth garlic sauce

Bonbon De Jaret De Porc A La Pomme & Rémoulade Maison

Deep fried breaded ham hock bonbon served on a caramelised pink lady apple & a celeriac & grain mustard remoulade, finished with a smooth Southern Comfort jus

Salade Boheme

Slices of Cajun chicken supreme served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & finished with fresh Parmesan shavings

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a coconut milk, chilli, ginger, lemon grass, spring onion & fresh coriander sauce, topped with breadcrumbs & oven baked until gratinated

Tartelette De Chèvre De Provence (V)

Filo pastry tartlet filled with a caramelised white onion compote, home roasted sun dried cherry tomatoes & warm baby goat's cheese, finished with a fresh basil dressing

Rognons D'Agneau Aux Poivres

One of my favourite starters consisting of fresh lamb's kidneys cooked in a creamy pepper sauce, served with a garlic breakfast mushroom & accompanied by a toasted mini baguette

Les Plats

Pithivier D'Agneau Provençal

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served on a bed of fine ratatouille with a basil potato croquette, finished with a garlic & rosemary jus

Pave De Rump De Bœuf

7oz rump steak, set on roasted root vegetables with home-made chips, served with a traditional creamy peppercorn sauce

Merlu Poêle Sur Haricots Blancs Et Crème De Citron Persillée

Fillet of hake pan fried presented on butter beans & diced seasonal vegetables, bound in a lemon & parsley cream sauce

Filet De Porc Façon Un Peu Forestière

Pan fried pork fillet served on caramelised onions, chestnut mushrooms, carrots, green beans & diced deep fried potatoes, served with a light creamy cep mushroom sauce

Suprême De Poulet A La Française

Pan fried chicken breast served on a fricassée of fresh peas, glazed turnips, Chantenay carrots, shredded lettuce leaves & roasted Chateau potatoes, finished with a creamy fresh tarragon sauce

Filet Cantona (£6 extra)

Fillet steak filled with cream cheese flavoured with chopped chives, a 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

Filet De Saumon Bien De Chez Moi

Pan fried fillet of salmon, presented on a potato cake flavoured with a fondant of leeks, a mire poix of seasonal vegetables & smoked salmon, dressed with a light saffron sauce

Confit De Canard Roti Façon Toulousaine

Roasted duck leg confit & slices of Toulouse sausage, presented on a bed of aromatic carrot puree with roasted new potatoes wedges flavoured with caramelised white onions & spinach, drizzled with robust chicken & fresh thyme jus

Roti De Rump D'Agneau (£3 extra)

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

Daurade Du Sud

Fresh fillet of seabream served on a timbale of crushed potatoes flavoured with tomato compote, chorizo & black olives, topped with a courgette fritter flavoured with lemon, accompanied by a creamy fresh basil sauce

Filter Café & Chocolate Mints - Alternative coffees, please allow a £1 supplement (Dessert Course £6.95)

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