

Le "Lunch Menu" £25

2 Courses & Coffee - Served between 12.00 noon & 1.30pm (last orders) Wednesday 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

Le Bar Du Midi

Pan fried seabass fillet served with a deep fried courgette fritter flavoured with lemon, thyme & Parmesan, topped with a yellow pepper aioli & drizzled with a fresh basil pesto

Gateau De Poisson Oeuf Poche

Homemade fish cake flavoured with sundried tomatoes & grain mustard, served on a pea puree with asparagus garnished with a poached egg & hollandaise sauce

Terrine De Foie De Volaille Au Cognac

Home-made smooth chicken liver parfait flavoured with a dash of Cognac & Port, served with toast & a plum jelly

Trio De St Jacques Aux Deux Saveurs (£2.50 extra)

Scottish King scallops pan fried to golden brown, set on a trio of purees, celeriac, sweet potato & tomato, garnished with a Parmesan tuile & a Southern Comfort jus

Fantaisie De Porc

Crispy pork belly, grilled white & black pudding, presented on a bed of apple & pear compote flavoured with fresh tarragon, simply drizzled with a whisky jus

Salade Boheme

Strips of warm chicken breast dressed with a harissa paste, 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 Mornay sauce flavoured with leeks & fresh dill, topped with breadcrumbs & oven baked until gratinated

Tartelette De Chèvre Aux Deux Saveurs (V)

Filo pastry tartlet filled with a caramelised red onion pickled compote, a fricassee of mushrooms & warm baby goat's cheese, finished with a fresh parsley dressing

Rognons D'Agneau Aux Poivres

One of my favourite starters consisting of fresh lamb's kidneys cooked in a creamy peppercorn & mushroom sauce, accompanied by toasted bread

Les Plats

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on Israeli cous cous, flavoured with Mediterranean diced vegetables, chick peas, butternut squash & dried apricots, served with a lamb jus

Pave De Rump De Bœuf

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

Merlu Poele Sauce Mouclade

Fillet of hake pan fried, presented on a light creamy mussel, pancetta, leek & fresh dill chowder, topped with a quenelle of creamy mash potato

Filet De Porc Sur Lit De Barley

Pan fried local pork fillet served on a ragout of barley & a brunoise of seasonal vegetables bound in a caramelised shallot jus

Suprême De Poulet A La Forestiere

Pan fried chicken breast served on chestnut mushrooms, baby onions, French beans, roasted aromatic carrots & diced deep fried potatoes, finished with a creamy sweet white wine & cep mushroom sauce

Filet Cantona (£6 extra)

Fillet steak filled with cream cheese flavoured with chopped spring onions, cracked pepper & 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 Provençal

Pan fried fillet of salmon, presented on a finely diced ratatouille & potato croquettes flavoured with basil & Parmesan, dressed with a light creamy saffron sauce

Confit De Canard Roti

Roasted duck leg confit served on sauteed new potatoes, Savoy cabbage, celeriac, carrots & a parsnip puree, finished with a cherry & thyme sauce

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served with a smooth pea mousse, dauphinois potatoes & an aromatic carrot puree, garnished with a garlic & rosemary jus

Daurade Du Sud Ouest

Fresh fillet of seabream served on a bed of butter beans, peas & diced seasonal vegetables, dressed with a light fresh tarragon "beurre blanc"

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