

La Boheme Menu £30 (2 Courses)

(Available Wednesday to Friday from 6pm & Saturday from 5pm)

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

Lotte Poele Du Sud Ouest

Medallions of monkfish tail pan fried, set on a fricassee of peas, broad beans & shredded lettuce leaves, pan fried with chorizo, dressed with a light creamy saffron sauce

La Folie De Chèvre (V)

Baby deep fried goats cheese & a mini spring roll filled with a goats cheese & cep mousse, presented on a bed of chilled roasted beetroot & cranberry & Port purée, finished with a Grand Marnier & sesame seed caramel

Soupe De Poisson De Tonton Jean

My traditional smooth fish soup made from the recipe of my uncle Jean from the South of France, garnished with garlic croutons, rouille mayonnaise & grated cheese

Cuisse De Grenouilles Aux Bonnes Saveurs

Frog legs pan fried until golden brown, served on a caramelised shallot purée & fricassee of wild mushrooms, dressed with a smooth garlic cream sauce & drizzled with a parsley coulis

Carpaccio De Chevreuil A Notre Façon

Carpaccio of rare venison served with horseradish cream, a duo of satsuma & sweet onion compote, blackberries, a Pamesan tuile & parsnip crisp with wild micro leaves, drizzled with a Sloe gin dressing & dusted with walnuts

Trilogy De Poussin

Poussin breast, leg confit & a boneless ballotine, pan fried in a harissa butter, served on a celeriac & golden sultana remoulade, drizzled with a fresh tarragon jus

Salade Du Perigordine

A very traditional salad consisting of sliced chilled roast duck breast, home-made foie gras, lardons & croutons, served with salad leaves, topped with a soft crispy egg, dressed with a caramelised diced shallot & meat jus vinaigrette

Risotto De Gambas & Calamar

Pan fried fresh King prawn tails marinated in garlic, chilli & coriander & baby squid, presented on a creamy langoustine risotto bound with Parmesan, fine diced vegetables & fresh herbs

Coquille St Jacques Poele Aux Deux Saveurs (£1.50)

Pan fried Scottish King scallops & a breaded black pudding croquette, garnished with pancetta tuile & presented on a bed of smooth cauliflower purée, drizzled with a fresh herb jus

Bon Bon De Saumon Façon Florentine

Breaded salmon croquette presented on grilled asparagus, topped with a soft poached egg, garnished with a creamy smoked salmon, dill & spinach sauce

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

Les Plats

Roti De Rump D 'Agneau

Lamb rump roasted to medium, set on mixed beans & a mirepoix of diced vegetables cooked in a fresh basil & garlic jus, garnished with a fresh basil & harissa pesto

Suprême De Poulet Aux Deux Rois

Supreme chicken breast pan fried to golden, presented on a giant couscous bound with Mediterranean vegetables, chick peas, butternut squash & dried apricots, served with grilled King prawn tails & King scallops, finished with a creamy saffron sauce

Filet Cantona (£3 extra)

Fillet steak filled with cream cheese flavoured with finely chopped spring onions, cracked pepper & roasted garlic, wrapped in pancetta, cooked to medium, served on a selection of roasted root vegetables & a potato rosti, finished with a robust Port jus

Trilogie De Porc D'Hivers

Pork fillet, braised pork cheek & a breaded black pudding croquette, served on a bed of braised barley bound with finely diced vegetables & kale, accompanied by a caramelised shallot jus

Filet De Veau A Ma Façon

Pan fried fillet of veal, cooked to medium presented on a celeriac purée with a fricassee of mushrooms, French beans & aromatic carrots, served with deep fried diced potatoes, finished with a creamy cep mushroom sauce

Cabillaud A La Ratatouille Fine

Pan fried fresh English cod served on a fine diced ratatouille with new potatoes, garnished with a light fresh basil "beurre blanc"

Magret De Canard

Gressingham duck breast cooked to pink, set on a smooth parsnip purée, served with pomme Anna potatoes & a fresh pea mousse, dressed with an orange & fresh thyme sauce

Bar Et Son Gâteau De Crabe & Crevettes Grises

Pan fried fillet of seabass presented on a crab & shrimp cake flavoured with fresh coriander, served with braised pak choi & accompanied by a Thai sauce made with fresh ginger, chilli, lemon grass & coconut milk

Duo De Chevreuil (£2 extra)

Medallion of venison loin cooked to pink & a puff pastry parcel filled with aromatic pulled braised venison, presented on a cauliflower purée, served with dauphinois potatoes & shredded Savoy cabbage with chestnuts, finished with a Sloe gin & pear jus

Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted root vegetables & home cut chips

Filet De Fletan A L'estragon (£2 extra)

Pan fried halibut served on a bed of peas, baby pearls onions, a chiffonade of lettuce leaves, butternut squash & pomme croquette potatoes flavoured with Parmesan & basil, dressed with a creamy fresh tarragon & sun dried tomato sauce

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