

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 Gâteau De Saumon Façon Florentine

Pan fried salmon fish cake topped with a soft poached egg, garnished with a creamy smoked salmon, dill & spinach sauce

Bar De Chez Moi

Strips of seabass fillet served in a filo pastry tartlette with asparagus, peas, spring onions & sun dried tomatoes in a creamy saffron sauce

Parfait De Foie De Volaille Au Porto

Home-made smooth chicken liver parfait flavoured with a dash of Port, served with toasted onion bread & a black cherry compote

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

Scottish King scallops pan fried to golden brown, set on a smooth cauliflower purée & served with a fricassee of peas, broad beans & shredded lettuce leaves, garnished with a Parmesan tuile & a roasted garlic jus

Fantaisie De Porc

Crispy pork belly & a black pudding breaded croquette, presented on a bed of celeriac & sultana remoulade, dressed with a fresh thyme jus

Salade Boheme

Strips of warm chicken breast dusted with Cajun spices, served on baby cos salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & fresh Parmesan shavings

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a Mornay flavoured with leeks & chives, topped with breadcrumbs & oven baked until gratinated

Le Chèvre Aux Deux Saveurs (V)

Mini spring roll pastry filled with a light goats cheese & cep mushroom filling, presented on a bed of mushrooms & a smooth cranberry purée, drizzled with a Port & balsamic dressing

Rognons D'Agneau Aux Poivres

One of my favourite starters consisting of fresh lamb's kidneys cooked in a creamy peppercorn sauce flavoured with a hint of Cognac, accompanied by toasted bread

Les Plats

D'Agneau A L'Ancienne

Pulled lamb shoulder breaded croquette, flavoured with a red onion compote & cumin, set on mixed beans & a mirepoix of diced vegetables cooked in a fresh basil & garlic jus, garnished with a fresh basil & harissa pesto

Pave De Rump De Bœuf

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

Cabillaud Poele Thai

Fillet of cod pan fried to golden brown served on braised pak choi & fennel with a sweet potato fondant & roasted celeriac, accompanied by a Thai sauce flavoured with fresh ginger, chilli, lemon grass, coconut milk & fresh chopped coriander

Filet De Porc Au Trios De Légumes

Pan fried local pork fillet served on braised barley, diced carrots, celeriac & shredded spring cabbage, finished with a grain mustard jus

Suprême De Poulet A L'estragon

Pan fried chicken breast served on chestnut mushrooms, caramelised shallots, French beans, roasted aromatic carrots & diced deep fried potatoes, finished with a creamy sweet white wine & tarragon 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

Pithivier De Veau Au Citron Et Thym

Pulled veal flavoured with lemon, a sweet onion compote & fresh thyme, wrapped in puff pastry, set on a fricassee of peas, baby pearl onions, leeks, a cos lettuce chiffonade & carrots with new potatoes, accompanied by a creamy cep mushroom sauce

Confit De Canard Roti

Roasted duck leg confit presented on a parsnip purée, served with kale & dauphinois potatoes garnished with an orange & fresh thyme jus

Étouffe De Chevreuil A la Poire

Braised shoulder of Scottish venison cooked in a beautiful pear & balsamic sauce, served on creamy mashed potatoes with roasted seasonal vegetables

Daurade Du Sud Ouest

Fresh fillet of seabream set on a bed of fine diced ratatouille & deep fried pomme croquettes flavoured fresh basil & Parmesan, finished with a light saffron "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