

Le "Lunch Menu" £26

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

Parfait De Foie De Volaille

Home-made smooth chicken liver parfait flavoured with a dash of Cognac & Port, served with toasted brioche & a quenelle of red onion chutney

Brandade De Cabillaud

A light cod & potato cake flavoured with garlic & olive oil, served on a tomato tapenade, topped with a crispy egg & drizzled with a hollandaise sauce

Les Coquilles St Jacques (£2.50 extra)

Scottish King scallops pan fried to golden brown, presented on a fricassee of mushrooms & a caramelised white onion compote, served with a smooth garlic sauce & drizzled with a parsley coulis

Duo De Porc Printannier

Crispy pork belly & a shredded spare rib spring roll set on a sweet potato puree with Oriental greens, dressed with a sticky honey, orange & fennel seed sauce

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, cooked on a sauce of diced pineapple, chilli, lemon grass, ginger, coconut milk & coriander, topped with breadcrumbs & oven baked until gratinated

La Follie De Fromage (V)

Deep fried breaded blue cheese bon bon & a goats cheese mousse presented on a pear & apricot compote with roasted fig, garnished with a honey tuile, dressed salad leaves & a honey syrup dressing

Rognons D'Agneau A La Moutarde De Meaux

One of my favourite starters consisting of fresh lamb's kidneys & mushrooms, served in a creamy grain mustard sauce, accompanied by a toasted mini baguette (we can also serve with a creamy peppercorn sauce)

Les Plats

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served on a bed of deep fried diced potatoes, chestnut mushrooms, caramelised pearl onions, carrots & French beans, finished with a garlic & rosemary jus

Pave De Rump De Bœuf

7oz rump steak, served with roasted root vegetables & hand cut chips, served with a traditional creamy peppercorn sauce

Saumon A La Mouclade

Grilled fillet of salmon served with a buttery mash potato, accompanied by a light mussel chowder flavoured with pancetta lardons & diced Spring vegetables

Filet De Porc Aux Cidre

Pan fried pork fillet served with an apple & sage puree, Savoy cabbage, a julienne of vegetables & garlic potato croquettes, dressed with a cider jus

Suprême De Poulet A La Provençal

Pan fried chicken breast filled with cream cheese flavoured with wild garlic, served on roasted Mediterranean vegetables with roasted potato wedges, set on a roasted red pepper & fresh tomato sauce

Ballotine De Pintade

Pan fried slices of ballotine of guinea fowl filled with a mushroom, spinach & hazelnut chicken mousse, served with a fricassee of mushrooms, a fresh pea mousse & Dauphinois potatoes, finished with a fresh tarragon jus

Filet De Bar Bien De Chez Moi

Pan fried fillet of seabass, presented on fresh peas, shredded braised lettuce leaves, baby pearl onions, butternut squash & pomme croquette potatoes flavoured with chives, dressed with a light orange & rosemary beurre blanc

Confit De Canard Roti

Roasted duck leg confit, set on a celeriac puree, served with potato galettes, glazed turnips & braised barley cooked with fine seasonal vegetables, dressed with a caramelised shallot jus

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served with a baby courgette filled with a dried apricot & Parmesan risotto, a roasted baby aubergine filled with basil, garlic & mature cheddar, with Pomme Anna potatoes, finished with a lamb, garlic & fresh herb jus

Daurade Du Sud

Fresh fillet of seabream served on a fine diced ratatouille with new potatoes, garnished with a creamy saffron & sun dried tomato sauce

Filter Café & Chocolate Mints - Alternative coffees, please allow a £1 supplement (Dessert Course £7.25)

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