

La Boheme Evening Menu £32 (2 Courses)

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

Les Entrées (Starters)

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

La Truite Mer Aux Plusieurs Saveurs

Thin slices of sea trout cured in treacle, Whisky & English mustard presented on a spinach & ricotta pancake, garnished with chilled roasted beetroot & a beetroot puree, topped with horseradish sorbet & drizzled with a fresh herb dressing

Salade Rafraîchissante D'abricot & Pépite De Fromage (V)

Deep fried breaded St Marcellin & baby goats cheese, presented on a refreshing fresh English pea, broad bean & pea shoot salad with roasted caramelised fresh apricots, garnished with roasted aromatic whole almonds & drizzled with a honey, shallot, white balsamic & fresh chervil vinaigrette

Daurade De Mer Servie A La Façon Bouillabaisse De Tonton Jean

Strips of pan fried seabream fillet set on a bed of shredded braised fennel, samphire & turned saffron potatoes, served with a 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 De Provence

Frog legs pan fried until golden brown, presented on a caramelised white onion purée with a courgette fritter, served with a fresh tomato tapenade, dressed with a smooth garlic cream & drizzled with a basil coulis

Carpaccio De Filet De Bœuf A Notre Façon

Carpaccio of rare beef fillet, served with a sweet potato puree, shallot rings, pickled cucumber & a wild rocket salad, accompanied by a chilli, Soy, lime juice & coriander dressing

Croustillant De Pork

Crispy pork belly served on a braised barley & pulled pork, flavoured with pak choi, spring onions & carrots, dressed with a light fresh lemon thyme jus

Mousse De Volaille & Canard Sur Toast

Grilled caramelised onion toast topped with a home made smooth mousse of chicken liver parfait flavoured with Armagnac & fine slices of chilled roasted duck breast, served with a sweet cherry & apple compote

La Fantaisie De Crabe Frais

A duo of deep fried breaded crab bonbon & a fresh crab rilette bound with crème fraiche, presented on an avocado puree flavoured with yuzu juice & dried chilli, garnished with a sesame seed tuile & a shot of our Bloody Mary

Coquille St Jacques Poêle Aux Deux Saveurs (£2 extra)

Pan fried Scottish King scallops set on a crème fraiche flavoured with leeks, apple & pancetta, garnished with game chips & drizzled with a cider jus

Brandade A Ma Façon

A smooth flaked cod & creamy mash potato cake flavoured with garlic, served with grilled asparagus & mushrooms, garnished with a crispy poached egg & a warm hollandaise sauce

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

Les Plats (Main Courses)

Roti De Rump D 'Agneau

Lamb rump roasted to medium, served with freshly roasted courgettes, mixed peppers, aubergines, red onions, black olives & cherry tomatoes, accompanied by sautéed potato wedges, dressed with a lamb, garlic & fresh herb jus

Suprême De Poulet

Chicken supreme pan fried to golden, presented on a fricassee of wild mushrooms, French beans, Chantenay carrots, baby onions & deep fried diced potatoes, finished with a creamy Vin Jaunes & cep mushroom sauce

Filet Cantona (£4 extra)

Fillet steak filled with cream cheese flavoured with a duxelle of mushroom, spinach & cracked pepper, wrapped in pancetta, cooked to medium & served on a selection of roasted root vegetables & a potato rosti, finished with a robust Port & fresh tarragon jus

Rotie De Cochon De Lait Farcie

Roasted boneless Spanish suckling pig filled with a pork fillet & a chicken, sage & fruit stuffing, served with a black pudding potato croquette & roasted carrots, set on a cauliflower puree, finished with an apple & sage compote & a cider jus

Trilogie De Lapin

Pan fried boneless rabbit leg, roasted rabbit saddle wrapped in Parma ham & a deep fried shredded rabbit spring roll, flavoured with leeks & prunes, served on a fricassee of peas, shredded lettuce, butternut squash with pomme Anna potatoes, served with a creamy grain mustard sauce

Cabillaud A La Mouclade

Pan fried fresh English cod served with a quenelle of buttered mash potatoes & a mussel chowder sauce flavoured with pancetta lardons, dill & a mirepoix of seasonal vegetables

Magret De Canard De L'Orangerie

Duck breast roasted to pink, served on roasted kale, an aromatic parsnip puree, roasted carrots, grain mustard & celeriac dauphinois potatoes, finished with an orange, rosemary & green peppercorn jus

Lotte Et Fruits De Mer Safranée (£3 extra)

Pan fried medallion of monk fish, fresh King prawns & Scottish King scallops, dressed with a creamy saffron sauce, served with finely diced seasonal green vegetables & new potatoes

Ballotine De Poulet Au Mais

Pan fried slices of boneless corn fed chicken breast filled with a sun dried tomato, basil, pine kernel & Parmesan mousse, served with a courgette flan, stuffed baby aubergine & a roasted garlic potato croquette, dressed with a fresh tomato & basil coulis

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 Au Curry Thaïlandais

Pan fried fresh halibut, set on a sweet potato mash with grilled stem broccolli & a celeriac fondant, finished with a Thai red curry sauce flavoured with coconut milk, coriander, chilli, lemon grass & ginger

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La Boheme Cookery Book: (Available here today £15)