

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

Mousse De Foie De Volaille

Caramelised onion bread topped with a smooth mousse of chicken liver parfait flavoured with a dash of Cognac & Port, served with a sweet cherry & apple compote

Truite De Mer A Ma Façon

Slices of sea trout cured in treacle, Whisky & English mustard, presented on a spinach & ricotta pancake, garnished with a poached egg & a hollandaise sauce

Les Coquilles St Jacques (£2.75 extra)

Scottish King scallops pan fried to golden brown, presented on a bed of fresh tomato tapenade, served with a courgette fritter, dressed with a creamy garlic sauce & basil coulis, garnished with a Parmesan tuile

Croustillant De Porc

Crispy pork belly, grilled white & black pudding, set on a fricassee of mushrooms with a celeriac puree drizzled with a fresh lemon thyme jus

Salade Bohème

Slices of chicken supreme dusted with mild Cajun spices, served on 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 leek compote, green apple & dill Mornay sauce, topped with breadcrumbs & oven baked until gratinated

La Salade Rafferichissante De Chevre (V)

Deep fried breaded baby goats cheese, served on a refreshing English pea, broad bean & pea shoot salad, topped with whole roasted almonds, drizzled with a honey, shallot, white balsamic & chervil vinaigrette

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of fresh lamb's kidneys & mushrooms, served in a creamy peppercorn sauce, accompanied by a toasted brioche

Les Plats

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, set on a bed of freshly roasted courgettes, black olives, mixed peppers, red onions, aubergine, cherry tomatoes & roasted potato wedges, finished with a garlic & herb lamb jus

Pave De Rump De Bœuf

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

Supreme De Poulet Aux Champignons

Pan fried chicken breast, served on chestnut mushrooms, caramelised baby onions, French beans, Chantenay carrots & deep fried diced potatoes, dressed with a creamy cep mushroom sauce

Saumon A La Ratatouille Provençal

Grilled fillet of salmon presented on a bed of fine diced ratatouille vegetables with fresh basil infused mashed potatoes, served with a creamy saffron beurre blanc

Filet De Porc Au Cidre

Pan fried pork fillet set on a cauliflower puree, served with kale, roasted carrots & dauphinois potatoes, finished with a cider jus

Lapin Aux Gambas

Roasted boneless leg of rabbit, garnished with pan fried marinated King prawns tails, dressed with a creamy fresh tarragon sauce & served with a fricassee of peas, shredded lettuce leaves, butternut squash & pomme Anna potatoes

Notre "Fish & Chips"

Fillet of seabass lightly breadcrumbed & pan fried to golden brown, served with traditional mushy peas, hand cut chips & homemade tartare sauce

Confit De Canard Roti

Roasted duck leg confit, set on garlic sauteed new potatoes, a caramelised marmalade of white onion, Savoy cabbage, celeriac & glazed turnips, dressed with an orange, rosemary & green peppercorn jus

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served with a courgette flan flavoured with lemon thyme, a roasted baby aubergine filled with basil, garlic & mature cheddar & a garlic potato croquette, finished with a lamb, garlic & fresh herb jus

Colin Au Curry Thaïlandais Rouge

Grilled fresh hake fillet served with a sweet potato mash, grilled stem broccolli & a celeriac fondant, finished with a red Thai curry sauce flavoured with coconut milk, coriander, chilli, lemon grass & ginger

Filter Café & Chocolate Mints - Alternative coffees, please allow a £1.10 supplement (Dessert Course £7.75)

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