

Le "Lunch Menu" £27.50

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

A slice of smooth chicken liver parfait flavoured with Port & Cognac, served with toasted caramelised onion bread, garnished with a red onion marmalade

Brandade Servie Ma Façon

A spinach & crème fraîche pancake topped with a quenelle of cod brandade flavoured with extra virgin olive oil & garlic, topped with a poached egg & asparagus, drizzled with a hollandaise sauce

Les Coquilles St Jacques (£2.75 extra)

Scottish King scallops pan fried to golden brown & slices of grilled black pudding, presented on a bed of smooth cauliflower purée flavoured with walnut oil, garnished with a Parmesan tuile & dressed with a Drambuie jus

Croustillant De Porc

Crispy pork belly & grilled white pudding set on a fricassee of leeks & apple with a celeriac & grain mustard purée, drizzled with a Cider 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 Façon Bouchée A La Reine

Beautiful Scottish mussels, King prawns & King scallops, bound in light Mornay sauce flavoured with Paris mushrooms, shredded smoked salmon & fresh herbs, topped with breadcrumbs & oven baked until gratinated

La Salade De Chevre & Figs

Deep fried breaded baby goats cheese bonbon, presented on Puy lentils & roasted fig, with a caramelised fig marmalade, garnished with a sesame seed caramel

Rognons D'Agneau Au Madeire

Pan fried fresh lamb's kidneys & mushrooms, served in a creamy Madeira sauce, topped with a herb dumpling

Les Plats

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on caramelised red onions, chestnut mushrooms, green beans & deep fried cubed potatoes, 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 Basquaise

Pan fried chicken breast, served on a bed of finely diced Provençal vegetable ratatouille with roasted new potato wedges, finished with a light creamy saffron sauce

Saumon A La Française

Grilled fillet of salmon presented on a fricassee of peas, shredded lettuce, carrots & leeks, served with new potatoes, dressed with a light orange & rosemary beurre blanc

Filet De Porc Sauce Ail Roti

Pan fried pork fillet set on creamy a julienne of vegetables with spinach & Savoy cabbage, served with a potato cake & a fruit stuffing, drizzled with a roasted garlic & fresh thyme jus

Lapin Au Risotto A L'Estragon & Tomate Sechee

Roasted boneless leg of rabbit marinated with a hint of harissa & a deep fried aromatic shredded rabbit leg croquette, served on a creamy tomato risotto with peas & diced vegetables, drizzled with a fresh tarragon cream sauce

Bar Poele A La Thai

Fillet of seabass pan fried, served with a sweet potato fondant, braised pak choi & aromatic carrots, finished with a coconut milk, fresh chilli, ginger, lemon grass and fresh chopped coriander sauce

Confit De Canard Roti

Roasted duck leg confit served with a creamy Dauphinois potatoes, stem broccoli & an aromatic parsnip purée, accompanied by a Whiskey jus

Roti De Rump D'Agneau (£3 extra)

Lamb rump roasted to medium, served on a braised barley cooked with fine root vegetables & peas, accompanied by pomme Anna potatoes & finished with a lamb, garlic & fresh herb jus

Cabillaud Sauce Smokey

Pan fried English cod fillet served on creamy mash potato with a mire poix of seasonal vegetables, finished with a creamy veloute flavoured with smoked haddock & turmeric

Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appetite!

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