

Le "Lunch Menu" £28.50

2 Courses & Filter Coffee

Served between 12.00 noon & 1.30pm (last orders)

Wednesday to Friday

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

Terrine De Foie De Volaille

Slice of home-made smooth chicken liver parfait flavoured with Port & Cognac, served with caramelised onion bread, served with a poached pear soaked in a Cumberland sauce

Gateau De Saumon, Sauce Epinard & Saumon Fume

Home-made spinach & salmon potato cake pan fried to golden brown, dressed with a "beurre blanc" flavoured with spinach & shredded smoked salmon, served on a bed of grilled asparagus

Les Coquilles St Jacques (£2.75 extra)

Scottish King scallops pan fried to golden brown, crispy pork belly & grilled black pudding, set on a cauliflower puree & garnished with a fresh thyme jus

Assiette De Canard A Ma Facon

A warm profiterole Gougère filled with a shredded duck rilette, salad leaves & finely sliced chilled duck breast, topped with a poached egg & a home-made Bearnaise sauce

Joue De Pork Braisee

A succulent braised pork cheek, served on a celeriac fondant with a diced apple & grain mustard compote, drizzled with a Calvados jus

Salade Boheme

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 Facon Chowder

Beautiful Scottish mussels, King prawns & King scallops, bound in leek, fennel, bacon & dill Mornay sauce, topped with breadcrumbs & oven baked until gratinated

Soupe A l'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a crouton & melted Gruyere cheese

Tartelette De Filo De Chevre (V)

Crispy filo pastry tarlet filled with caramelised white onions, a fricassee of mushrooms & melted goats cheese, dressed with a cherry vine tomato & parsley relish

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

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

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

Le “Lunch Menu”

Les Plats

(Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, set on braised parsnips, served with kale & barley, finished with a garlic & rosemary jus

Pave De Rump De Bœuf

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

Saumon Aux Champignons

Grilled fillet of salmon, served on chestnut mushrooms, caramelised baby onions, French beans, Chantenay carrots & deep fried diced potatoes, dressed with a creamy cep mushroom sauce

Poulet Du Sud Ouest

Pan fried chicken breast served with a potato & chorizo breaded croquette & a fricassee of peas, seasonal green vegetables & pearl onions served with a creamy saffron “beurre blanc”

Filet De Porc Au Cidre

Pan fried pork fillet filled with mature cheddar rarebit wrapped in pancetta, served on shredded Savoy cabbage, a julienne of seasonal vegetables & dauphinois potatoes, finished with a cider jus

Lapin A L'Estragon & Tomates Confites

Roasted ballotine of boneless rabbit, served on orzo pasta bound in a creamy fresh tarragon sauce with sun dried tomatoes, shredded lettuce leaves & finely diced vegetables

Bar Poele A La Bisque De Langoustine

Fillet of seabass pan fried to golden brown & served on a white fish cake, with braised pak choi & a celeriac puree, accompanied by a creamy langoustine bisque

Confit De Canard Roti

Roasted duck leg confit, set on braised aromatic red cabbage, celeriac & potato dauphinois & green beans, dressed with an orange, rosemary & green peppercorn jus

Roti De Rump D 'Agneau (£3 extra)

Lamb rump roasted to medium, served with stem broccoli, a cauliflower & truffle flan, crispy potato Anna & finished with a lamb, garlic & fresh herb jus

Cabillaud Provençal

Pan fried fresh cod fillet served with a fine diced ratatouille & buttery mash potato, garnished with a smooth garlic cream sauce

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Filter Café & Chocolate Mints

Alternative coffees, please allow a £1.10 supplement (Dessert Course £8)

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 Appetit!