

# 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 toasted caramelised onion bread & Cumberland sauce

### Gateau De Saumon Oeuf Poche & Saumon Fume

Home-made spinach & salmon potato cake pan fried to golden brown, topped with a poached egg & dressed with a smoked salmon “beurre blanc” sauce

### Les Coquilles St Jacques (£2.75 extra)

Scottish King scallops pan fried to golden brown, presented on a fricassee of wild mushrooms & peas, set on a caramelised white onion puree & drizzled with a smooth garlic cream sauce

### Assiette De Canard A Ma Facon

A warm Dutch pancake flavoured with spring onions, topped with a shredded duck rilette, thin slices of chilled roasted duck breast, garnished with a home-made Bearnaise sauce

### Joue De Pork Braisee

A succulent braised pork cheek, presented on a fricassee of sprouts, pancetta & chesnuts, garnished with a Southern Comfort Jus & crispy game chips

### 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

Beautiful Scottish mussels, King prawns & King scallops, bound in leek, apple & 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

### Salade De Betterave & Chevre (V)

Crispy deep fried breaded baby goats cheese served on a salad of chilled roasted seasonal beetroot, orange segments & salad leaves, finished with a sesame seed & maple syrup dressing

### Rognons D’Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb’s kidneys 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 a honey carrot & parsnip puree, served with roasted carrots, stem broccolli & deep fried diced potatoes, finished with a garlic & rosemary jus

#### Pave De Boeuf Aux Poivres

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

#### Truite De Mer Provençal Saffranne

Grilled fillet of seatrout, presented on a fine diced ratatouille, served with pomme Duchess potatoes flavoured with Parmesan & herbs, finished with a light creamy saffron sauce

#### Poulet Aux Risotto Forestier

Pan fried chicken breast presented on a creamy risotto flavoured with a fricassee of wild mushrooms, Parmesan & green vegetables, dressed with a chicken jus flavoured with sage

#### Etouffee De Chevreuil

Venison shoulder slowly braised in a Port, balsamic & pear sauce, served with braised seasonal vegetables, Savoy cabbage & a quennelle of buttery mash potato

#### Ballotine De Pintade Farcie Aux Morilles

Roasted ballotine of boneless guinea fowl filled with a chicken & morrel mushroom stuffing, served with diced seasonal vegetables & Dauphinois potatoes, finished with a fresh tarragon jus

#### Daurade Poele Thaillandais (£2.00 extra)

Fillet of seabream pan fried to golden brown, served on wilted pak choi, braised fennel, butternut squash & a crab potato croquette, accompanied by a fresh ginger, chilli, lemon grass, coconut milk & chopped fresh coriander sauce

#### Confit De Canard Roti

Roasted duck leg confit, served with braised aromatic red cabbage, green beans & celeriac & potato dauphinois, dressed with a black cherry, Kirch & thyme jus

#### Duo De Porc A L'Anglaise

Pan fried pork fillet filled with a Cheddar rarebit, wrapped in pancetta & crispy pork belly set on a celeriac purée, served with braised kale & black pudding & potato pomme Anna, garnished with a caramelised shallot jus

#### Cabillaud Creme D'ail Ciboulette

Pan fried fresh cod fillet presented on a carrot puree, served with caramelised pearl onions, chestnut mushrooms, green vegetables & deep fried new potatoes, garnished with a smooth garlic & chive cream sauce

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#### Filter Café & Chocolate Mints

Alternative coffees, please allow a £1.10 supplement (Dessert Course £8.25)

**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!**