

La Boheme Evening Menu £38 (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

Fricassée De Lotte Au Safran

Strips of monkfish tail, diced chorizo, spring onions & sundried tomatoes quickly pan fried in a light creamy saffron sauce, presented in a crispy filo pastry basket

Trilogie De Saveurs

Crispy pork belly, pan fried King prawns & a fresh white crab breaded bonbon, set on sweet potato purée, drizzled with an aromatic Thai sauce flavoured with chilli, ginger, lemon grass, coriander & coconut milk

Caille Aux Petits Poix A La Francaise

Pan fried quail breast, roasted quail leg confit & homemade fruit stuffing, presented on a fricassee of fresh garden peas & bacon lardons, dressed with a Sweet white wine & chicken jus flavoured with fresh chopped tarragon

Cuisses De Grenouilles

This is becoming one of our signature dishes consisting of frog legs pan fried until golden brown, presented on a fricassee of wild mushrooms, with a caramelised white onion compote, dressed with a smooth garlic cream sauce

Ma Terrine De Canard

Homemade terrine shredded duck leg confit flavoured with caramelised white onions, garlic & fresh parsley layered with a smooth duck liver parfait, served with toasted onion bread & a Cumberland dressing

Coquille St Jacques £2.00 extra

Fresh Scottish King scallops pan fried, set on an aubergine caviar & a quenelle of tomato tapanade, served with a courgette & parmesan beignet, drizzled with sweet cardamon & orange dressing

Tarte Tatin Au Chèvre & Figue Rôtie

A tarte tatin topped with a caramelised red onion puree, baby goats cheese & fresh figs, dressed with honey & sesame seeds & oven baked, garnished with a yoghurt & horseradish sorbet & wild salad leaves

Eclair au Fromage De Printemps

Grilled seasonal white & green asparagus, pan fried morrel mushroom filled with a chicken & wild garlic mousse & a gruyere choux pastry gougere, topped with a poached egg & drizzled with a homemade Bearnaise sauce

Assiette De Truite De Mer & Saumon Fume

A warm Dutch pancake flavoured with spring onions & cream cheese, topped with thin slices of seatrout cured in whiskey & treacle & smoked salmon, garnished with chilled roasted seasonal beetroot & drizzled with creme fraiche flavoured with grain mustard, fresh dill & a dash of yuzu

Soupe A L'Oignon Gratinee A L'Anglaise

A traditional French onion soup flavoured with thyme & a dash of Cognac, garnished with a croûton with melted Mature Cheddar cheese

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)

Evening Menu

Les Plats (Main Courses)

Roti D 'Agneau

Lamb rump roasted to pink, served with a pea mousse, a white onion bhaji & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb, garlic lamb jus

Ballotine De Pintade Farcie Au Homard

Roasted ballotine of boneless guinea fowl filled with a chicken, tarragon & fresh lobster stuffing, presented on a fricassee of garden peas, leeks & grilled cos lettuce, served with buttered mash potato & dressed with a creamy lobster bisque

Rouge Et Blanc Provençal

Serpentin of salmon & plaice fillet, pan fried, presented a finely diced Provençal ratatouille & potato wedges, garnished with a creamy light saffron "beurre blanc" sauce

Duo De Veau A L'Estragon & Moutarde

Veal fillet cooked to medium & pithivier pastry filled with pulled veal shoulder & ricotta, presented on a julienne of vegetables with Savoy cabbage & braised kale, served with pomme Anna potatoes, finished with a tarragon & grain mustard jus

Chevreuril Au Porto

Venison rump cooked to medium served with braised red cabbage & green beans, set on an aromatic celeriac puree, served with creamy dauphinois potatoes, garnished with a smooth balsamic & Madeira sauce

Fletan Aux Thailandaise(£3 extra)

Pan fried fresh halibut supreme 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

Assiette De Magret De Canard

Duck breast roasted to pink served with braised aromatic turnips, romanesco, a roasted parsnip purée & potato & celeriac dauphinois potatoes, dressed with a green peppercorn jus

Bar Poêle A La Crème D'Ail

Pan fried fillet of seabass set on a smooth carrot purée & a wild mushroom fricassee, served with a spinach potato cake & finished with a garlic cream sauce

Filet Cantona (£4.50 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic, black pepper & chopped chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a potato rosti, garnished with a caramelised shallot jus

Supreme De Poulet Forestier

Pan fried chicken breast served on caramelised baby onions, green beans, fresh morrels, roasted carrots & deep fried diced potatoes, finished with a creamy cep mushroom sauce

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

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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!