

La Boheme Evening Menu £38

2 Courses, canapés & palate cleanser

(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

Bar Poêle D'être

Pan fried fillet of seabass, presented on a bed of crushed new potatoes flavoured with lemon, garlic & chives, garnished with a horseradish tofu & drizzled with a ginger caramel

Duo De Gambas & Porc

Crispy pork belly, braised pork cheek & grilled black pudding, served with a chunky green apple compote, drizzled with a grain mustard jus

Salade De Carpaccio De Bœuf A Ma Façon

Finely slices of beef Carpaccio, served with a celeriac remoulade & a sweet potato puree, garnished with a rocket salad drizzled with a red onion, lime, soy, mint & coriander dressing, topped with game chips & a deep fried chiffonnade of leeks

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 pear, 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 a creamy Parmesan risotto flavoured with peas, asparagus & spring onions, garnished with a Parmesan tuile & with a lightly spiced tomato & red pepper dressing

Panier Du Chèvre & Betteraves De Saison

A light filo basket filled with a chilled roasted seasonal beetroots, a beetroot puree & orange segments, topped with breaded baby goats cheese & wild salad leaves, simply drizzled with a sesame seed caramel

Caille Aux Raisins

Boneless confit of quail leg, served with grilled white pudding & a cheese gougere, presented on a caramelised shallot puree, garnished with a whisky & grape sauce

Assiette De Saumon

A warm Dutch pancake flavoured with spinach & ricotta cheese, topped with thin slices of pan fried Cajun salmon & avocado, topped crispy poached egg & a dill hollandaise sauce

Soupe A L'Oignon Gratinée 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 & fresh mint mousse, a white onion Bhaji & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

Ballotine De Pintade Farcie Au Crabe

Roasted ballotine of boneless guinea fowl filled with a chicken & fresh crab stuffing, presented on a fricassee of garden peas, leeks & grilled cos lettuce, served with new potatoes & dressed with a coconut milk, ginger, chilli & coriander sauce

Cabillaud

Fresh cod fillet, set on a homemade fish cake flavoured with spinach, served with a fricassee of wild mushrooms, set on a smooth sweet potato puree, dressed with a ???????

Duo De Veau Au Champignons

Veal fillet cooked to medium, set on an aromatic carrot puree, served with a pulled veal potato cake & grilled King mushrooms, finished with a creamy cep mushroom sauce

Chevreuil Au Porto

Venison rump cooked to medium served with shredded Savoy cabbage, a julienne of vegetables & dauphinois potatoes, garnished with a smooth balsamic & Madeira sauce

Flétan A L'Orange & Romarin (£2 extra)

Pan fried fresh halibut, presented on a sweet potato puree, served with stem broccoli, a celeriac fondant, finished with an orange & rosemary beurre blanc

Cassette De Margret De Canard

Duck breast roasted to pink presented on a celeriac puree, served with French beans cooked in tomato & garlic & pomme Anna potatoes, garnished with a balsamic, Port & red pepper berry jus

Lotte A La Facon Du Sud

Pan fried medallion of monkfish tail, presented on a bed of fresh linguini pasta bound with a julienne of seasonal vegetables, sundried tomatoes & flavoured with grated Parmesan, garnished with a smooth light creamy saffron "Beurre Blanc"

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

Pan fried chicken breast, king prawns tails & scallops, accompanied by a diced Summer green vegetable & leek risotto, presented on a pool of langoustine bisque

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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Once you receive your meal, 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 Appétit!