

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

Parfait De Foie De Canard

Sliced toasted onion bread topped with home-made smooth duck liver parfait flavoured with Port & Cognac, accompanied by Autumn pickled vegetables & finished with a Cumberland dressing

Coquille St Jacques (£2.75 extra)

Fresh Scottish king scallops pan fried & caramelised, set on a wild mushroom fricassee & a sweet potato purée flavoured with horseradish, garnished with game chips & drizzled with sundried tomato dressing

Risotto De Poisson & Œuf Poche

A beautiful creamy risotto flavoured with a shredded leek fondant, flaked fish, asparagus & Parmesan, topped with crispy poached egg

Porc Au Duo De Boudin & Rémoulade

Crispy pork belly & grilled white pudding presented on a bed of celeriac & truffle purée, served with finely shredded Savoy cabbage & crispy pancetta lardons, finished with a roasted garlic 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

Beautiful Scottish mussels, King prawns & King scallops, fresh pineapple & spring onions, bound with a coconut milk, fresh chilli, ginger, lemon grass & coriander mornay, 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 croûton & melted Gruyère cheese

Le Chèvre Et Figs De Saison (V)

Deep fried breaded baby goats cheese & a goats cheese mousse, set on chilled caramelised red onion & roasted fig compote, served with fresh roasted figs & chicory leaves, finished with a sesame seed caramel

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb's kidneys served in a creamy peppercorn & mushroom sauce, served with toasted brioche

Complimentary bread is included, if you would like an extra slice, please let us know

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

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted

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, served with a courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

Pave De Bœuf Aux Poivres

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

Cabillaud Façon Italienne

Pan fried fillet of cod presented on fresh linguini pasta with mushrooms, peas & leeks, bound in a creamy smooth garlic, parsley & Parmesan sauce

Poulet A L'Estragon

Pan fried chicken breast presented on a bed of fricassee of French beans cooked in sundried tomatoes, garlic & parsley, served with celeriac & potato dauphinois flavoured with grain mustard, garnished with a fresh tarragon jus

Notre Suet Pudding De Queue De Bœuf

Our way of making suet pudding filled with pulled oxtail flavoured with caramelised pearl onions, pancetta lardons & mushrooms, served with a quenelle of creamy mashed potato & grilled stem broccoli, finished with a caramelised shallot jus

Saumon Au Safran

Pan fried salmon supreme, set on fricassee of garden peas, leeks, grilled cos lettuce & carrots, served with new potatoes & finished with a creamy saffron “beurre blanc”

Daurade De La Cote D'Azur

Fillet of seabream pan fried, served on a risotto flavoured with fine diced vegetables & a beautiful creamy langoustine bisque sauce

Confit De Canard Rôti

Roasted duck leg confit, served with braised red cabbage, an aromatic carrot purée & potato Dauphinois, garnished with a balsamic & Madeira sauce

Porc Du Paysan

Pan fried pork fillet filled with diced apple & black pudding, wrapped in pancetta, presented on a caramelised onion purée, served with a king mushroom, a celeriac fondant & Pomme Anna potatoes, dressed with a Calvados jus

Filter Café & Chocolate Mints

(Alternative coffees, please allow a £1.10 supplement)

Dessert Course £8.75

(The 2 course menu can be a main course & dessert option if you prefer)

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!

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted