

Vive la Bastille



Thursday 14th July 2016

5.30pm to 7pm two courses £17.95

7pm onwards two courses £19.95

Four courses £23.95

Dietary information

GF These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

GF These dishes are suitable for a gluten-free diet

V These dishes are suitable for vegetarians

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.

APÉRITIF

A glass of Veuve Devienne,
Vin Mousseux NV, 12%

APPETISERS

Olives marinées 2.95 **V GF**
Mixed marinated Provençal olives

Mini chorizos au miel 3.50 **GF**
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75 **V GF**
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00 **GF**
Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50 **GF**
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Pain sans gluten 0.95 **V GF**
Gluten-free bread served with Lescure butter

STARTERS

Our starters are served with freshly baked French bread and Lescure butter

Bisque de homard **GF**
Lobster bisque with white wine, basil and Parmesan croûtons

Brioche et champignons **GF**
Toasted brioche with fricassée of mushrooms with (or without **V**) Alsace bacon

Saucisse de Toulouse
Pan-fried Toulouse sausage with a soft poached egg and warm tomato dressing

Salade de betterave et chèvre **V GF**

Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

Croquettes de crabe

Pan-fried crab cake with wilted spinach, creamy dill dressing and radish sprouts

MAINS

Served with today's selection of potatoes and vegetables, salad or pommes frites

Pavé de steak **GF**
Pan-fried Scottish pasture-fed 21 day-aged rump steak with green peppercorn and brandy sauce

Confit de canard **GF**
Duck leg confit from the Périgord region of France, with Lyonnaise potatoes, caramelised shallots, grilled French beans and blackberry jus

Epaule d'agneau **GF**
Overnight slow-roasted shoulder of lamb with minted pea purée and Roquefort butter

Risotto de légumes **V GF**
Risotto of wild mushrooms, garden peas, baby spinach, spring onions and truffle oil

Poulet aux pommes
Pan-fried chicken breast with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Filet de loup de mer **GF**
Baked fillet of sea bass with sautéed asparagus, mange tout and peas, tossed in a light mint and lime butter

Tarte aux légumes **V**
Spinach, aged Gruyère and asparagus tart with dressed leaves and herb aioli

SIDES

Herb salad with dressed Bibb lettuce and toasted pine nuts 3.25 **V GF**

Red onion and tomato salad 2.95 **V GF**

Roasted field mushrooms with garlic 3.25 **V GF**

French beans with toasted almond flakes 3.25 **V GF**

Dauphinoise potatoes 3.50 **V GF**

Pommes frites 2.95 **V GF**

DESSERTS & CHEESE

Tarte au chocolat **V**
Raspberry and chocolate tart with raspberry sorbet

Crème brûlée **V GF**
Vanilla crème brûlée

Clafoutis aux cerises **V**
Dark cherry clafoutis with crème fraîche ice cream

Tarte tatin **V**
Apple tarte tatin with vanilla ice cream

Plateau de fromages **GF**
Our typical rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Tomme de Savoie. Served with biscuits, celery and red onion confiture.