

## LONG WEEKEND

Enjoy two courses and a carafe of white, red or rosé Cuvée 94 for just 21.50

Choose from either a starter and main or main and dessert • Sunday and Monday evenings

### Amuse gueules

Enjoy one of our delicious appetisers

🌿 Olives marinées 2.95  
Mixed marinated Provençal olives

Mini chorizos au miel 3.50  
Mini chorizos roasted in honey

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

Tapenade 3.00

Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50

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

### Entrées

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

Soupe du jour  
Freshly made soup of the day

🌿 Salade de betterave et chèvre **New**  
Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

Pâté de campagne  
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

🌿 Asperges  
Steamed asparagus with hollandaise sauce

Rillettes rustiques **New**  
A pâté of shredded rabbit and pork with sourdough toast and cornichons.  
A staff favourite.

Fritôts de calamars  
Crispy fried squid with roasted garlic mayonnaise

Brioche et champignons  
Toasted brioche with fricassée of mushrooms with (or without 🌿) Alsace bacon

### Plats

Our main courses are served with today's selection of potatoes and seasonal vegetables

Médailles de porc **New**  
Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Saumon persillé **New**  
Pan-fried fillet of salmon with French beans, toasted almonds and parsley butter

🌿 Risotto végétarien **New**  
Risotto with petits pois, courgette, wilted spinach, Provençal sauce, crispy garlic and truffle oil

Bœuf bourguignon maison  
Our much-loved recipe of braised beef with shallots, red wine, mushrooms and bacon

Poulet printanier  
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, tarragon and peas

Tartes Flambées  
A classic from Alsace, French-style flatbreads – light, crispy and delicious. Served with salad or pommes frites. Ask your waiter for our choice of flavours.

🌿 Salade de betterave et chèvre **New**  
Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

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

### Accompagnements

Additional side orders  
Herb salad of dressed Bibb lettuce and toasted pine nuts 3.25  
Red onion and tomato salad 2.95  
Roasted field mushrooms with garlic 3.25  
French beans with toasted almond flakes 3.25  
Dauphinoise potatoes 3.50  
Pommes frites 2.95

🌿 All the above side dishes are vegetarian.

### Steaks et burger

Our steaks are from prime pasture-fed Scottish beef and are matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of red wine and shallot jus or black pepper butter.

Steak-Frites  
7oz flattened pan-seared bavette steak (served pink)

Pavé de steak  
8oz rump steak (best cooked slightly rare)

Burger maison  
100% prime British beef burger with dressed salad leaves and pommes frites, served with pickles, relish, aged Gruyère cheese and baby gem

### Desserts et fromages

🌿 Délice au chocolat  
Chocolate torte with blackcurrant ice cream and warm pouring chocolate

🌿 Tarte au citron  
Caramelised lemon tart with raspberry sorbet

Méli mélo de fraises et meringue  
Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

🌿 Crème brûlée  
Vanilla crème brûlée

🌿 Coupe blanche au chocolat  
Vanilla ice cream with warm pouring chocolate and toasted almonds

🌿 Glaces et sorbets  
Choice of ice creams and sorbets

Plateau de fromages  
Our typical rustic French cheese board

Please ask to see our children's menu. We are also happy to charge 50% less for smaller portions of most dishes on our menu.

We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. 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.