

# Menu Maman



## Mother's Day Set Menu Sunday 26th March

Three courses £19.95

### APPETISERS

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

**Mini chorizos au miel** 3.75 (GF)  
Mini chorizos roasted in honey

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

**Tapenade** 3.25 (\*)  
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

**Pain sans gluten** 0.95 (V) (GF)  
Lightly toasted gluten-free bread  
served with Lescure butter

### STARTERS

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

**Soupe à l'oignon** (\*)  
French onion soup with Gruyère croûton

**Parfait au foie de volaille** (\*)  
Chicken liver parfait with sourdough toast  
and red onion confiture

**Fritôts de calamars** (GF)  
Lightly spiced crispy fried squid with  
roasted garlic mayonnaise

**Tartine de poivron et chèvre** (V) (\*)  
Whipped goats' cheese with marinated  
peppers on toasted artisan bread

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

### MAINS

*Main courses are served with today's  
selection of potatoes and vegetables,  
salad or pommes frites*

**Bœuf à la violette de Brive** (GF)  
Pasture-fed Scottish beef slow-cooked  
with red wine, leeks and Moutarde  
Violette de Brive

**Poulet au citron** (GF)  
Pan-fried chicken breast with lemon,  
broad beans and smoked bacon in a light  
white wine and cream sauce

**Filet de loup de mer** (GF)  
Pan-fried fillet of sea bass with courgette  
"spaghetti", French beans and a lemon  
and herb beurre blanc

**Porc à l'ancienne** (GF)  
Honey-glazed slow-cooked pork  
with braised puy lentils, Dijon mustard  
and crushed crackling

**Tarte aux légumes et Gruyère** (V)  
Warm tartlet of butternut squash, spinach,  
Gruyère cheese, dressed watercress  
and chive beurre blanc

**Filet de morue au  
jambon de Bayonne** (GF)  
Fillet of Atlantic cod wrapped in  
Bayonne ham with béarnaise sauce

**Pavé de steak** (GF)  
Pan-fried Scottish pasture-fed  
21 day-aged 7oz rump steak (best cooked  
slightly rare) with a choice of red wine and  
shallot butter or green peppercorn and  
brandy sauce served with dressed leaves  
and pommes frites

**Tagine de légumes** (V) (\*)  
Roasted root vegetables, chickpeas and  
apricot tagine with green harissa in a mint  
yogurt dressing served with couscous  
tabbouleh only

### SIDES

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

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

**Black pepper roasted cauliflower**  
3.25 (V) (GF)

**Braised red cabbage** 3.25 (V) (GF)

**Dauphinoise potatoes** 3.50 (V) (GF)

**Pommes frites** 2.95 (V) (GF)

**House salad** 2.95 (V) (GF)

### DESSERTS & CHEESE

**Délice au chocolat**  
Warm chocolate torte served with  
crème Chantilly and pouring chocolate

**Crème brûlée** (V) (GF)  
Vanilla crème brûlée

**Pain perdu brioché** (V)  
French-style bread and butter pudding  
with warm spiced blackberry compôte,  
served with vanilla ice cream

**Méli mélo de framboise  
et meringue** (\*)  
Raspberry and cream ice cream  
with fresh raspberries, crushed meringue,  
soft marshmallows, pistachios, raspberry  
coulis and crème Chantilly

**Glaces et sorbets** (V) (\*)  
Choice of ice creams and sorbets

**Plateau de fromages** (\*)  
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

### Dietary information

(V) These dishes are suitable for vegetarians

(GF) These dishes are suitable for a gluten-free diet

(\*) 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.

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.  
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