

## APÉRITIFS & APPETISERS

Kir Royal  
125ml 4.50

Hendrick's Gin 25ml  
and Fever-Tree Tonic  
6.25

Red pepper and  
anchovy tapenade  
with artisan bread  
3.50 \*

Mini chorizos roasted  
in honey 3.95 GF

Houmous with  
sourdough croûtes  
2.95 V \*

Mixed marinated  
Provençal olives  
2.95 V GF

Whole roasted garlic bulb,  
artisan bread, olive oil and  
balsamic vinegar 3.95 V \*

Lightly toasted gluten-free  
bread served with French  
butter 0.95 V GF

## STARTERS

All served with complimentary freshly baked French bread and butter

Lightly spiced crispy fried  
squid with garlic aioli GF

Crispy goats' cheese bon bons,  
roasted beets, chicory, hazelnut  
praline and honey dressing V

Chicken liver parfait  
with sourdough toast and  
red onion confiture \*

Tomato and red pepper soup  
with basil crème fraîche V GF

Toasted sourdough  
and fricassée of mushrooms  
with (or without) V  
Alsace bacon \*

## MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.  
Steak is served with pommes frites and dressed leaves

Slow-cooked shoulder of lamb  
with spiced chickpea cassoulet and  
mint yogurt dressing GF

Slow-cooked marinated medallions  
of pork with honey and grain  
mustard glaze, Morteau sausage,  
caramelised apples and Dijon  
beurre blanc

Slow braised beef with shallots,  
red wine, mushrooms and bacon GF

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

Pan-fried salmon fillet with green  
beans, sun blushed tomatoes and a  
herb and caper dressing GF

Warm tartlet of butternut squash,  
spinach, Le Saint Mont des Alpes  
cheese and caramelised onion with  
a chive beurre blanc V

Pan-fried chicken breast in  
a rich bacon, shallot, mushroom  
and red wine sauce GF

Roasted root vegetable,  
chickpea and apricot tagine with  
couscous tabbouleh and mint  
yogurt dressing V

## SIDES

Roasted field  
mushrooms  
with garlic  
3.25 V GF

Cauliflower  
gratin 3.25 V GF

French beans  
with toasted  
almond flakes  
3.25 V GF

House salad  
3.25 V GF

Dauphinoise  
potatoes  
3.50 V GF

Pommes frites  
2.95 V GF

Brussels sprouts  
with Alsace bacon  
3.25 GF

Braised red  
cabbage 3.25 V GF

## DESSERTS & CHEESE

The perfect finish to your meal

Apple and rhubarb crumble  
with vanilla ice cream V

Chocolate brownie with warm  
pouring chocolate sauce and salted  
caramel ice cream V

Classic vanilla  
crème brûlée V GF

Sticky toffee pudding  
with vanilla ice cream V

Selection of ice creams  
and sorbets V \*

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture \*



# LE JOUR DE L'AN

1 JANUARY 2019

## New Year's Day Menu



### Dietary information

✓ These dishes are suitable for vegetarians. ☉ These dishes are suitable for a gluten-free diet. Please advise your server. ⊕ 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 have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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 six or more.

Booking name:

Date:

Time:

Number of people in your party:

Bistrot:

Email address:

Contact number:

Additional notes/requests:

STARTERS
Lightly spiced crispy fried squid ☯
Coats' cheese bon bons ♻
Chicken liver parfait ☯
Tomato and red pepper soup ♻ ☯
Sourdough and mushrooms ♻ ☯
Sourdough, mushrooms, bacon ☯
MAINS
Slow-cooked shoulder of lamb ☯
Medallions of pork
Slow braised beef ☯
Rump steak ☯
Salmon fillet ☯
Tartlet of butternut squash ♻
Pan-fried chicken breast ☯
Roasted vegetable tagine ♻
DESSERTS
Apple and rhubarb crumble ♻
Chocolate brownie ♻
Vanilla crème brûlée ♻ ☯
Sticky toffee pudding ♻
Ice creams and sorbets ♻ ☯
French cheese board ☯

**Important** Please let us know if you require the gluten free alternative of the dish by ticking the gluten free column.

Please note, all main courses are served with a selection of potatoes and seasonal vegetables. Steaks are served with pommes frites and dressed leaves. Let us know how you would like us to cook your steak: Blue (B), Rare (R), Med-Rare (MR), Medium (M), Med-Well (MW), Well Done (W).

NAME				SAUCE / SIDES / APPETISERS / APÉRITIFS	GF

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