

À la carte

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 3.50 (*)

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

Tartes Flambées

(not available in Ilkley)

French-style pizza from Alsace. Choose from:

Traditionnelle

Caramelised onions and smoked bacon lardons

Forestière

Forest mushrooms, Emmental and Parmesan

Quatre fromages

Emmental, red cheddar, mozzarella and blue cheese

Courgette et chèvre

Courgettes, goats' cheese and tomatoes

Perfect for two to share 7.50

STARTERS

Served with complimentary freshly baked French bread and Lescure butter

Soupe du jour 4.75 (GF)

Freshly made soup of the day

Aubergine farçie 5.95 (V) (GF) (New)

Marinated and grilled aubergine filled with Le Saint Mont des Alpes cheese on a roasted red pepper sauce

Pâté de campagne 5.95 (*)

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

Asperges gribiche 5.95 (GF) (New)

Steamed asparagus with (or without (V)) ham hock, sauce gribiche of eggs, capers, cornichons and herbs

Salade de truite fumée 5.95 (GF) (New)

Smoked trout, beetroot and fennel salad with horseradish crème fraîche

Fritôts de calamars 6.25 (GF)

Lightly spiced crispy fried squid with roasted garlic mayonnaise

Ravioli au fromage 5.95 (V)

Ricotta and basil ravioli with roasted garlic butter and shavings of Le Saint Mont des Alpes cheese

Tartine de poivron et chèvre 5.95 (V) (*)

Whipped goats' cheese with marinated peppers on toasted artisan bread

Remoulade au jambon de Bayonne 6.25 (GF)

Cured Bayonne ham with a celeriac remoulade

Brioche et champignons 5.95 (*)

Toasted brioche with fricassée of mushrooms with (or without (V)) Alsace bacon

TWO TO SHARE

Camembert 9.95 (*)

Whole baked Normandy Camembert with sourdough toast and red onion confiture

Assiette Méditerranéenne 10.95 (*)

Honey-glazed chorizos, olives, Brie de Nangis, red pepper and anchovy tapenade, sun-blushed tomatoes in olive oil, coarse pork pâté, houmous, French bread and Lescure butter

SALADS

Served with pommes frites

Salade Niçoise avec crevettes 13.95 (GF) (New)

Grilled king prawns, French beans, roasted peppers, artichoke, olives, semi-dried tomatoes, new potatoes, crispy anchovies and a soft poached egg

Nouvelle super salade 10.95 (V) (GF) (New)

Quinoa, broccoli, beetroot, cauliflower cous cous, watercress, parsley and pomegranate topped with smoked seeds, spiced chickpeas and served with mint yogurt dressing

Choose from:

Marinated halloumi (V)

Grilled chicken (GF)

MAINS

Served with today's selection of potatoes and seasonal vegetables

Poulet printanier 13.75 (GF)

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

Confit de canard légume Provençal

14.95 (GF) (New)

Duck leg confit with Provençal vegetables and red wine jus

Loup de mer 14.95 (GF) (New)

Sea bass with sautéed green beans, sun-blushed tomatoes, basil and a caper and herb dressing

Bœuf bourguignon maison 13.95 (GF)

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

For two to share 25.95

Epaule d'agneau à la Marocaine 15.95

Moroccan spiced slow-cooked shoulder of lamb with pearl cous cous, Harissa, toasted pine nuts, dried apricots and mint yogurt dressing

Côte de porc 13.95 (GF) (New)

12oz pork chop with Roquefort butter, served with lemon and mustard dressed watercress

Tagine de légumes 10.95 (V) (*)

Chickpeas and apricot tagine with roasted root vegetables and green Harissa in mint yogurt dressing, served with cous cous tabbouleh only

Tarte au chèvre 10.95 (V)

Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with chive beurre blanc

Croquettes de poisson 12.95 (GF)

Fish cake, sautéed spinach, soft poached egg and Hollandaise sauce

STEAKS & BURGERS

Steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of roasted garlic butter or green peppercorn and brandy sauce.

Steak-Frites 9.95 (GF)

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

Pavé de steak 16.50 (GF)

8oz rump steak (best cooked slightly rare)

Entrecôte 18.95 (GF)

9oz rib-eye steak

Burger maison

100% prime British beef burger with pommes frites, served with either:

Le Saint Mont des Alpes cheese, gherkins, relish, plum tomatoes and gem lettuce 11.95

Roquefort, red onion confiture and grain mustard mayonnaise 12.95

SIDES

House salad 3.25 (V) (GF)

Red onion and tomato salad 3.25 (V) (GF)

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

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

Creamed spinach 3.25 (V) (GF) (New)

Dauphinoise potatoes 3.50 (V) (GF)

Pommes frites 2.95 (V) (GF)

CHEESE

Any three 5.95 or all five 8.50

Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture *

Brie de Nangis

Creamy and smooth with a slightly chalky centre that becomes runny with age.

Fourme d'Ambert

A rich and creamy blue cheese from the Auvergne region of France.

Le Saint Mont des Alpes

 V

A semi-hard cow's milk regional cheese with a nutty flavour and smooth taste.

Pont L'Evêque Gillot

A soft but rich cheese with a creamy and full-bodied flavour, an excellent dessert cheese.

Sainte Maure

A goats' cheese that's slightly acidic but also buttery and smooth.

DESSERTS

Glaces et sorbets 4.95

 V *

Choice of ice creams and sorbets

Délice au chocolat 5.50

 V

Chocolate torte with vanilla ice cream

Bavarois et compôte de fruits rouges 5.75

 GF New

Buttermilk pudding with a berry compôte

Posset aux fruits de la passion 5.50

 V *

Passion fruit posset topped with a crumble crunch

Méli mélo de fraises et meringue 5.50

 GF

Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

Crème brûlée 5.50

 V GF

Vanilla crème brûlée

Frangipane 5.75

 V

Warm baked pear and raspberry frangipane with vanilla crème fraîche and toasted pistachios

Gâteau au caramel 5.50

 V

Sticky toffee pudding with vanilla ice cream

Chocolat chaud 5.50

 GF

Vanilla ice cream, topped with crème Chantilly, marshmallows and served with chocolate sauce

Nos boissons

BEERS & CIDERS

Regional Bitter (500ml) 4.10

Stella Artois 4.8% (330ml) 3.75

Vedett Extra White 4.7% Blond 5.2% (330ml) 3.90

Kronenbourg 1664 5.0% (275ml) 3.50

Lefte Blonde 6.6% (330ml) 3.95

Meteor Bière d'Alsace 4.6% (330ml) 3.75

Meteor Classic '27 5.0% (330ml) 4.50

Duvel Belgian Golden Ale 8.5% (330ml) 4.95

Bolée d'Armorique Cidre Breton 5.0% (330ml) 3.50

Beck's Blue Alcohol-Free (275ml) 2.95

Daura Damm Gluten-Free 5.4% (330ml) 3.90

APÉRITIFS

Ricard (25ml); De Solo Fino Sherry (50ml); Harveys Bristol Cream Sherry (50ml) 2.95

Campari, Martini Extra Dry (50ml) 3.25

Spritzer/Cooler (250ml); Pimm's (50ml) and Lemonade 3.50

Jug of Pimm's (1 litre) 10.95

Kir Royal (125ml) 4.50

Aperol Spritz, St. Germain Spritz (250ml) 6.25

Bloody Mary 6.25

SPIRITS

Bacardi, Greenall's Gin, Russian Standard Vodka, Jack Daniel's, Lamb's Navy Rum, Bell's Whisky (25ml/50ml) 2.75/4.95

Jose Cuervo Gold Tequila (25ml/50ml) 2.95/5.00

Bombay Sapphire Gin (25ml) 3.75

Hendrick's Gin (25ml) 3.95

Grey Goose Vodka (25ml) 3.95

Havana Club 3 Yr Rum (25ml) 3.45

Jameson Irish, Glenmorangie 10 Yr Malt (25ml) 3.50

Mixer (125ml) 0.60

LIQUEURS, DIGESTIFS & PORTS

Quinta do Crašto (50ml) 3.50

Quinta do Crašto Vintage Port (50ml/750ml) 4.25/28.95

Boulard La Cuvée Vincent Calvados (25ml) 3.75

Janneau Armagnac VSOP Brandy (25ml) 3.95

Martell VS Brandy (25ml) 3.75

Amaretto, Cointreau, Tia Maria, Grand Marnier, Sambuca (25ml); Baileys (50ml) 3.75

DESSERT WINES

Moëlleux Château Laulerie (100ml) 3.95

Côtes de Montravel, Vignoble Dubard, France 2012 12.5%

Sauternes, Clos Dady (100ml) 6.50
Bordeaux, France 2012 13.5%

SOFT DRINKS

Fresh Orange Juice (250ml) 2.95

Pago Fruit Drinks (200ml) 2.50

Orangina (250ml) 2.40

Coca-Cola and Diet Coke (330ml) 2.95

Pepsi, Diet Pepsi and Lemonade (250ml) 2.50

Schweppes Bitter Lemon, Tonic/Slimline, Canada Dry (200ml) 1.85

Fentimans Ginger Beer (275ml) 2.50

Belvoir Raspberry Lemonade, Elderflower Pressé (250ml) 2.95

Perrier Sparkling Water (330ml/750ml) 1.95/2.95

Evian Still Mineral Water (330ml/750ml) 1.95/2.95

HOT DRINKS

Espresso/Double Espresso 1.95/2.45

Macchiato 1.95/2.45

Café 2.10/2.30

Americano 2.20/2.55

Latté/Cappuccino 2.35/2.75

Floater Coffee 2.45

Liqueur Coffee 4.75

Hot Chocolate 2.35/2.75

Traditional Tea 2.00

Herbal Tea 2.00

Dietary information

V These dishes are suitable for vegetarians.

GF 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 most 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 eight or more. Spring & Summer 2017.