

## À la carte

### APPETISERS

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

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

**Mini chorizos au miel 3.95** GF  
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 3.50** \*  
Red pepper and anchovy tapenade with artisan bread

**Pain sans gluten 0.95** 🌱 GF  
Lightly toasted gluten-free bread served with Lescure butter

#### Perfect for two to share

**Tartes Flambées 7.75** (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

### STARTERS

Served with complimentary freshly baked French bread and Lescure butter

**Soupe du jour 4.75** GF  
Freshly made soup of the day

**Brioche et champignons 5.95** \*  
Toasted brioche with fricassée of mushrooms with (or without 🌱) Alsace bacon

**Terrine rustique 6.25** \*  
Home-made rabbit, chicken and pork terrine with pistachios and tarragon, served with cornichons and sourdough toast

**New** **Saumon fumé gribiche 6.25** GF  
Smoked salmon with a traditional mayonnaise of chopped eggs, capers, cornichons and herbs

**Moules marinières 6.95/13.95** GF  
Rope-grown mussels steamed with shallots, thyme, white wine and a splash of cream

**Fritôts de calamars 6.25** GF  
Lightly spiced, crispy fried squid with roasted garlic mayonnaise

**New** **Crottin de chèvre 5.95** 🌱 GF  
Baked goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

**Champignon farci 6.50** \*  
Grilled Portobello mushroom and goats' cheese wrapped in Bayonne ham, served with green herb and caper dressing and croûton

**New** **Ravioli aux truffes 5.95/11.50** 🌱  
Ricotta and truffle ravioli in a light cream sauce with garlic and truffle oil

**Parfait au foie de volaille 6.25** \*  
Home-made chicken liver parfait with sourdough toast and red onion confiture

#### Perfect for two to share

**Camembert 10.50** \*

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, chicken liver parfait, houmous, French bread and Lescure butter

### MAINS

Served with today's selection of potatoes and seasonal vegetables

**New** **Poulet chasseur 13.95** GF  
Pan-fried chicken breast in a classic chasseur sauce of red wine, mushroom and concassé tomato

**Médallions de porc 14.25**  
Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon mustard beurre blanc

**Navarin d'agneau 15.95** GF  
Navarin of lamb with leeks, roasted root vegetables, onions and rosemary in a red wine jus

**Poulet Fermier de Normandie 14.50** GF  
Half a slow-roasted chicken from the Normandy region of France, served with roasted garlic and parsley butter, dressed leaves and pommes frites only

**Croquettes de poisson 12.95** GF  
Fish cake, sautéed spinach, soft poached egg and hollandaise sauce

**Bœuf bourguignon maison 14.50** GF  
Our much-loved recipe of braised beef with shallots, red wine, mushrooms and bacon  
**For two to share 26.95**

**Confit de canard 14.95**  
'Les Landes' duck leg confit with a cassoulet of Toulouse sausage, smoked bacon, flageolet beans and plum tomatoes

Please turn over to see our  
Cheeses, Desserts & Drinks

### LIGHTER DISHES

Served with today's selection of potatoes and seasonal vegetables, a bowl of house salad or pommes frites

**New** **Loup de mer 14.95** GF  
Whole, filleted sea bass with sauce vierge of capers, tomatoes, lemon and mixed herbs

**Tarte à l'oignon 11.50** 🌱  
Warm tartlet of caramelised onions and Le Saint Mont des Alpes cheese, served with roasted garlic aioli

**New** **Gratin Méditerranéen 11.50** 🌱  
Ricotta and spinach "veggie-balls" baked in a rich tomato and béchamel sauce (contains nuts)

**New** **Légumes d'hiver 9.95** 🌱 GF  
Warm salad of winter beetroot, roasted root vegetables, whole toasted almonds, houmous and harissa

### SIDES

**House salad 3.25** 🌱 GF

**New** **Bibb lettuce salad with grain mustard dressing 2.95** 🌱 GF

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

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

**Creamed spinach 3.25** 🌱 GF

**Braised red cabbage 3.25** 🌱 GF

**Dauphinoise potatoes 3.50** 🌱 GF

**Pommes frites 2.95** 🌱 GF

### STEAKS & BURGER

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

**Steak-Frites 10.95** 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 served with pommes frites, and a choice of  
**Either**  
Le Saint Mont des Alpes cheese, gherkins, relish, plum tomatoes and gem lettuce 11.95  
or  
Brie, red onion confiture, grain mustard and crispy Bayonne ham 12.95

## DESSERTS

### Délice au chocolat 5.50 V

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

### New Crumble aux pommes et rhubarbe 5.50 V

Apple and rhubarb baked almond crumble served with vanilla ice cream

### Tarte au citron 5.95 V GF

Caramelised lemon tart with raspberry sorbet

### Gâteau au caramel 5.50 V

Sticky toffee pudding served with vanilla ice cream

### Crème brûlée 5.50 V GF

A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

### Frangipane 5.75 V

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

### New Crêpes 5.50 V

Traditional French crêpes with a mixed berry compôte and vanilla ice cream

### New Café gourmand 6.95/5.95 V

Berry macaroon, chocolate brownie, caramel profiterole and vanilla ice cream on an almond crumble, with (or without) espresso coffee

### Glaces et sorbets 4.95 V GF

Choice of ice creams and sorbets

## CHEESE

### Any three 5.95 or all five 8.50

Served with biscuits, celery and red onion confiture \*

### Brie de Nangis

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

### Le Saint Flour V

A rich and creamy blue cheese from the Cantal 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.

## Nos boissons

### BEERS & CIDERS

Regional Bottled Ale (500ml) 4.10

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

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

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

### APÉRITIFS

Ricard (25ml); 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

Hendrick's Gin and Fever-Tree Tonic 6.25

Bloody Mary 6.25

### SPIRITS

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

Jack Daniel's (25ml/50ml) 2.95/5.00

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) 4.25

Havana Club 3 Yr Rum (25ml/50ml) 2.95/5.00

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

Cantate 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 Lauerie (100ml) 3.95  
Côtes de Montravel, Vignoble Dubard,  
France 2012 12.5%

### 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

Fever-Tree Tonic/Slimline (200ml) 2.30

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 1.95/2.25

Macchiato 1.95/2.25

Café 2.10/2.30

Americano 2.25/2.55

Cappuccino/Latte/Mocha/Hot Chocolate  
2.45/2.75

Floater Coffee 2.75

Liqueur Coffee 5.25

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 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 eight or more.  
Autumn & Winter 2017