

Prix fixe lunch

1 course £9.95

2 courses £11.95

3 courses £13.95

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 3.50 (*)

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

STARTERS

Served with complimentary freshly baked French bread and Lescure butter

Soupe du jour (GF)

Freshly made soup of the day

Salade de truite fumée (GF)

Smoked trout, beetroot and fennel salad with horseradish crème fraîche

Parfait au foie de volaille (*)

Chicken liver parfait with sourdough toast and red onion confiture

Ravioli au fromage (V)

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

Fritôts de calamars (GF)

Lightly spiced crispy fried squid with roasted garlic mayonnaise

Salade au chèvre (V)(GF)

Goats' cheese and chicory salad with candied walnuts, honey and mustard dressing

Ramequin aux champignons (GF)

Baked mushroom ramekin and cheese with (or without (V)) Alsace bacon

MAINS

Served with today's selection of potatoes and vegetables, salad or pommes frites

Steak-Frites (GF)

7oz flattened pan-seared bavette steak (served pink) and roasted garlic butter served with pommes frites only

1.00 supplement

Risotto végétarien (V)(GF)

Risotto with petits pois, courgette, wilted spinach, Provençal sauce, crispy garlic and truffle oil

Filet de haddock (*)

Baked fillet of haddock with a green herb, lemon, garlic crust, French green beans and sun-blushed tomatoes

Porc rôti (*)

Slow-cooked pork with a Parmesan, lemon and rosemary crust, shaved red apple, celariac and herb aioli

Nouvelle super salade (V)(GF)

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) or Grilled chicken (GF)

Burger de poulet

Marinated grilled chicken burger with Le Saint Mont des Alpes cheese, plum tomatoes and gem lettuce

1.00 supplement

Bœuf braisé (GF)

Slow-braised beef with red wine, leeks and Violette de Brive mustard

Poulet aux poireaux (GF)

Pan-fried chicken breast with creamed leeks, white wine and Parmesan

Tartes Flambées

French-style pizza from Alsace, served with salad or pommes frites. 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

Goujon de poisson

Lightly fried fish in a crispy batter with home-made tartare sauce

Pavé de steak (GF)

Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of roasted garlic butter or green peppercorn and brandy sauce served with pommes frites only

3.95 supplement

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)

Dauphinoise potatoes 3.50 (V)(GF)

Pommes frites 2.95 (V)(GF)

DESSERTS & CHEESE

Délice au chocolat (V)

Our chocolate brownie with warm chocolate sauce and salted caramel ice cream

Frangipane (V)

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

Posset aux fruits de la passion (V)(*)

Passion fruit posset topped with a hazelnut crunch

Gâteau au miel (V)

Warm Burgundian honey cake with ginger ice cream

Crème brûlée (V)(GF)

Vanilla crème brûlée

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 Le Saint Mont des Alpes. 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. 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. Starter dishes are priced at £4.95 each and dessert dishes are priced at £3.95 each, if bought individually. There is a 10% discretionary service charge for all tables of eight or more.
August 2017