

# Bonne fête Papa



Sunday 18th June

Two courses £14.95

Three courses £16.95

## 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

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

**Tapenade** 3.50 (\*)  
Red pepper and anchovy tapenade with artisan 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 aux tomates et poivrons** (V)(GF)

Roasted tomato and red pepper soup with thyme and crème fraîche

**Pâté de campagne** (\*)  
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

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

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

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

**Salade au chèvre** (V)(GF)  
Goats' cheese and chicory salad with candied walnuts, honey and mustard dressing

## SIDES

**Dauphinoise potatoes** 3.50 (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)

**House salad** 3.25 (V)(GF)

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

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

## MAINS

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

**Steak-Frites** (GF)

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

**Bœuf braisé** (GF)  
Slow-braised beef with green peppercorn and brandy sauce

**Poulet printanier** (GF)  
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

**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  
**1.95 supplement**

**Salade Niçoise avec crevette** (GF)  
Grilled king prawns, French beans, roasted peppers, artichoke, olives, semi-dried tomatoes, new potatoes, crispy anchovies and a soft poached egg

**Tarte au chèvre** (V)  
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with a chive beurre blanc

**Côte de porc au Roquefort** (GF)  
12oz pork chop topped with Roquefort butter, served with lemon and mustard dressed watercress

**Loup de mer** (GF)  
Sea bass with sautéed green beans, sun-blushed tomatoes, basil and a caper and herb dressing

## DESSERTS & CHEESE

**Gâteau au caramel** (V)  
Sticky toffee pudding with vanilla ice cream

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

**Délice au chocolat** (V)  
Chocolate torte, hot chocolate sauce and vanilla ice cream

**Méli mélo de fraises et meringue** (GF)  
Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

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

**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. There is a 10% discretionary service charge for all tables of six or more.  
June 2017