

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

Parfait au foie de volaille (*)

Chicken liver parfait with sourdough toast and red onion confiture

Brie d'Auvergne (*)

Mild, creamy baked brie from Auvergne with rosemary, served with lightly spiced pear chutney and sourdough toast

Asperges gribiche (GF)

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

Fritôts de calamars (GF)

Lightly spiced crispy fried squid with roasted garlic mayonnaise

Ramequin aux champignons (GF)

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

Risotto au haddock (GF)

Smoked haddock risotto with leeks, garden peas and pea shoots

MAINS

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

Porc à la saucisse de Morteau (GF)

Lightly cured, roasted pork with caramelised apples, Morteau sausage and sage

Steak-Frites (GF)

7oz flattened pan-seared bavette steak (served pink) with pommes frites and red wine and shallot butter **1.00 supplement**

Morue au beurre blanc (GF)

Roasted fillet of cod with courgette "spaghetti", French beans and a lemon and herb beurre blanc

Tarte aux légumes (V)

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

Burger de poulet

Marinated grilled chicken burger with cheese, relish, red onion, plum tomatoes and gem lettuce

Bœuf bourguignon (GF)

Braised beef with shallots, red wine, mushrooms and bacon

Haddock au beurre blanc à la moutarde (GF)

Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc

Tartes Flambées (not available in Ilkley)

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

Poulet aux lentilles (GF)

Pan-fried chicken breast with puy lentils and bacon, roasted garlic and rosemary in a light cream sauce

Salade halloumi (V)(*)

Marinated and grilled halloumi cheese with quinoa, linseeds, edamame beans, puy lentils, leaves, mint, pomegranate, croûton and a caper and harissa vinaigrette

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

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

Crème brûlée (V)(GF)

Vanilla crème brûlée

Glaces et sorbets (V)(*)

Choice of ice creams and sorbets

Méli mélo de fraises et meringue (GF)

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

Délice au chocolat (V)

Chocolate torte, hot chocolate sauce and vanilla ice cream

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

Passion fruit posset topped with a hazelnut crunch

Pain perdu brioché (V)

French-style bread and butter pudding with warm spiced blackberry compôte, served with vanilla ice cream

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.
June 2017