

Fin de weekend

Two courses and a carafe of white,
red or rosé Cuvée 94 for £21.50 each

Available Sunday – Monday evenings

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 du jour (GF)
Freshly made soup of the day

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

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

Asperges gribiche (GF)

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

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

Salade de truite fumée (GF)
Smoked trout, beetroot and fennel salad
with horseradish crème fraîche

Ravioli au fromage (V)
Ricotta and basil ravioli with roasted garlic butter
and shavings of Le Saint Mont des Alpes cheese

MAINS

*Served with today's selection of
potatoes and seasonal vegetables*

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

Bœuf bourguignon (GF)
Braised beef with shallots, red wine,
mushrooms and bacon

Morue gratinée (*)
Baked fillet of cod with a lemon, herb and
garlic crust, sautéed green beans, sun-blushed
tomatoes and basil

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)

Please turn over »—————>

Porc sauce Béarnaise (GF)

Slow-cooked pork with Béarnaise sauce and crispy bacon

Tarte au chèvre (V)

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

STEAKS & BURGER

Steaks are 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 (GF)

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

Pavé de steak (GF)

7oz rump steak (best cooked slightly rare)

Burger maison

100% prime British beef burger with cheese, gherkins, relish, plum tomatoes and gem lettuce

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

Délice au chocolat (V)

Chocolate torte, hot chocolate sauce and vanilla ice cream

Bavarois et compôte de fruits rouges (GF)

Buttermilk pudding with berry compôte

Méli mélo de fraises et meringue (GF)

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

Frangipane (V)

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

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.

(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