

# Menu Maman



## Mother's Day Set Menu Sunday 11th March

Three courses £19.95

### Dietary information

**V** These dishes are suitable for vegetarians.

**GF** These dishes are suitable for a gluten-free diet.  
Please advise your server.

**\*GF** 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 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.

March 2018

## APPETISERS

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

**Mini chorizos au miel** 3.95 **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

**Pain sans gluten** 0.95 **V GF**  
Lightly toasted gluten-free bread served with French butter

## STARTERS

Served with complimentary freshly baked French bread and butter

**Soupe à l'oignon** **\***  
French onion soup with cheese croûte

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

**Calamars à l'aïoli** **GF**  
Our new lightly spiced crispy fried squid with roasted garlic mayonnaise

**Fritôt de brie** **V**  
Deep fried brie in a crisp rosemary crumb, with dressed leaves and lightly spiced pear chutney

**Parfait au foie de volaille** **\***  
Chicken liver parfait with sourdough toast and red onion confiture

## MAINS

All main courses are served with fresh seasonal vegetables and potatoes. Steaks are served with dressed leaves and pommes frites.

**Bœuf à la violette de Brive** **GF**  
Slow-braised beef with red wine, leeks and Violette de Brive mustard

**Poulet au citron** **GF**  
Pan-fried chicken breast with lemon, broad beans and smoked bacon in a light white wine and cream sauce

**Filet de loup de mer** **GF**  
Roasted fillet of sea bass with garlic, chorizo, tomatoes, lemon, olive oil and parsley

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

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

**Filet de saumon** **GF**  
Pan-fried fillet of salmon with roasted garlic and parsley butter, French beans and sun-blushed tomatoes

**Pavé de steak** **GF**  
Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of green peppercorn and brandy sauce **or** roasted garlic and parsley butter, served with dressed leaves and pommes frites

**Gratin Méditerranéen** **V**  
Ricotta, spinach and mushroom "veggie-balls" baked in a rich tomato and béchamel sauce (contains nuts)

## SIDES

**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**

**Braised red cabbage** 3.25 **V GF**

**Dauphinoise potatoes** 3.50 **V GF**

**Pommes frites** 2.95 **V GF**

**House salad** 3.25 **V GF**

**Bibb lettuce salad with grain mustard dressing** 2.95 **V GF**

## DESSERTS & CHEESE

**Délice au chocolat** **V**  
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream

**Crème brûlée** **V GF**  
Vanilla crème brûlée

**Crêpes** **V**  
Traditional French crêpes with mixed berry compôte and vanilla ice cream

**Frangipane** **V**  
Warm baked pear and raspberry frangipane with 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, Le Saint Flour Bleu **V** and Le Saint Mont des Alpes **V**. Served with biscuits, celery and red onion confiture