

Menu fête



Two courses £17.95

Three courses £20.95

APPETISERS

Olives marinées 2.95 V GF
Mixed marinated Provençal olives

Mini chorizos 3.95 GF
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.95 V *
Whole roasted garlic bulb,
artisan bread, olive oil and
balsamic vinegar

Tapenade 3.50 *
Red pepper and anchovy tapenade
with sourdough croûtes

Houmous 2.95 * New
With sourdough croûtes

STARTERS

Served with complimentary freshly baked French bread and butter

Soupe du jour *

Freshly made soup of the day

Smoked haddock risotto GF New

With leeks, peas and mint

Parfait au foie de volaille *

Home-made chicken liver parfait with toasted sourdough and red onion confiture

Calamars GF

Lightly spiced crispy fried squid with garlic aioli

Toast et champignons * New

Toasted sourdough topped with fricassée of mushrooms with (or without V) smoked Alsace bacon
Vegan option also available

Fritôt de Brie V

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

MAINS

Served with today's selection of potatoes and seasonal vegetables (unless specified)

Poulet chasseur GF

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine

Porc à l'ancienne New

Honey-glazed pork medallions, braised puy lentils with root vegetables and crushed crackling

Bœuf bourguignon maison GF

Our famous recipe classically served. Braised beef with shallots, red wine, mushrooms and bacon served with pomme purée and honey-roasted carrots

Merlu maroc GF New

Sustainably caught hake from British coastal waters, spiced chickpea cassoulet and sauce verte

Super salade V GF

Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing. Choose from: Marinated haloumi V GF or grilled chicken GF

Tagine de légumes V New

Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing

Vegan option also available

STEAK & GRILL

Steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with dressed leaves, pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce.

Steak-Frites GF

7oz pan-seared minute steak (bavette cut, served pink)

Burger maison

100% prime British beef burger, gherkins, relish, plum tomatoes and lettuce served with pommes frites

SIDES

Braised red cabbage

3.25 GF New

Roasted field mushrooms

3.25 V GF
with garlic

French beans

3.25 V GF
with toasted almond flakes

Creamed spinach

3.25 V GF

House salad

3.25 V GF

Dauphinoise potatoes

3.50 V GF

Pommes frites

2.95 V GF

Bibb lettuce salad

2.95 V GF
with grain mustard dressing

DESSERTS & CHEESE

Crumble Anglais V New

Apple, blackberry and cinnamon crumble with clotted cream ice cream

Crème brûlée V GF

Our signature dessert — a French classic. Vanilla crème brûlée freshly made by our chefs every day

Délice au chocolat V

Chocolate brownie with warm chocolate sauce and salted caramel ice cream

Crêpe aux fruits des bois V New

Traditional French crêpes with Autumn berry compôte and vanilla ice cream

Glaces et sorbets V *

Award-winning West Country farm ice cream. Choose from: Chocolate, Vanilla, Strawberry, Salted Caramel, Raspberry, Passion Fruit.
Vegan option also available

Plateau de fromages *

Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu V and Le Saint Mont des Alpes V. 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 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.
Autumn 2018

This menu is not available if you are dining in the Mumbles private dining room.