

## 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 halloumi** 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.