

Menu fête



Two courses £17.95
Three courses £20.95

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

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 French 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 *
Home-made chicken liver parfait with sourdough toast and red onion confiture

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

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

New **Crottin de chèvre** V GF
Baked goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

MAINS

Served with today's selection of potatoes and seasonal vegetables

New **Poulet chasseur** GF
Pan-fried chicken breast in a classic chasseur sauce of red wine, mushroom and concassé tomato

Médillons de porc
Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon mustard beurre blanc

Bœuf bourguignon maison GF
Our much-loved recipe of braised beef with shallots, red wine, mushrooms and bacon

New **Loup de mer** GF
Whole, filleted sea bass with sauce vierge of capers, tomatoes, lemon and mixed herbs

New **Légumes d'hiver** V GF
Warm salad of winter beetroot, roasted root vegetables, whole toasted almonds, houmous and harissa

Tarte à l'oignon V
Warm tartlet of caramelised onions and Le Saint Mont des Alpes cheese, served with roasted garlic aioli

STEAK & BURGER

Steaks are from 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 and parsley butter or green peppercorn and brandy sauce.

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

Burger maison
100% prime British beef burger served with cheese, gherkins, relish, plum tomatoes, gem lettuce

SIDES

House salad 3.25 V GF

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

Roasted field mushrooms with garlic 3.25 V GF

French beans with toasted almond flakes 3.25 V GF

New **Creamed spinach** 3.25 V GF

Dauphinoise potatoes 3.50 V GF

Pommes frites 2.95 V GF

DESSERTS & CHEESE

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

Crème brûlée V GF
Vanilla crème brûlée

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

New **Crumble aux pommes et rhubarbe** V
Apple and rhubarb baked almond crumble served with vanilla ice cream

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.

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 & Winter 2017