

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** 3.75 (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
- Asperges gribiche** (GF) (New)
Steamed asparagus with (or without (V)) ham hock with sauce gribiche of eggs, capers, cornichons and herbs
- 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

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
- Loup de mer** (GF) (New)
Sea bass with sautéed green beans, sun-blushed tomatoes, basil and a caper and herb dressing
- Bœuf bourguignon maison** (GF)
Our much-loved recipe of braised beef with shallots, red wine, mushrooms and bacon
- Côte de porc** (GF) (New)
12oz pork chop with Roquefort butter, served with lemon and mustard dressed watercress

Tarte au chèvre (V)

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

Nouvelle super salade (V) (GF) (New)

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)

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 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 Le Saint Mont des Alpes cheese, gherkins, relish, plum tomatoes, gem lettuce and pommes frites only

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) (New)
- Dauphinoise potatoes** 3.50 (V) (GF)
- Pommes frites** 2.95 (V) (GF)

DESSERTS & CHEESE

Délice au chocolat (V)

Chocolate torte with vanilla ice cream

Crème brûlée (V) (GF)

Vanilla crème brûlée

Méli mélo de fraises et meringue (GF)

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

Posset aux fruits de la passion (V) (*)

Passion fruit posset topped with a crumble crunch

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.
Spring & Summer 2017

