

Menu fête



Two courses £17.95
Three courses £20.95

APPETISERS

Olives marinées 2.95
Mixed marinated Provençal olives

Mini chorizos 3.95
Mini chorizos roasted in honey

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

Tapenade 3.50
Red pepper and anchovy tapenade
with artisan bread

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

STARTERS

Served with complimentary freshly
baked French bread and French butter

Soupe du jour
Freshly made soup of the day

Cassiolette de moules *New*
Baked ramekin of mussels, spinach
and smoked bacon with a light garlic
cream sauce and sourdough toast

Parfait au foie de volaille
Home-made chicken liver parfait with
sourdough toast and red onion confiture

Calamars *New*
Our new lightly spiced crispy
fried squid with garlic aioli

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

Fritôt de Brie *New*
Deep-fried Brie in a crisp rosemary
crumb, with dressed leaves and a lightly
spiced pear chutney

MAINS

Served with today's selection
of potatoes and seasonal vegetables

Poulet printanier *New*
Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, peas,
truffle oil and tarragon

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

Bœuf bourguignon maison
Our classic recipe of braised beef with
shallots, red wine, mushrooms and bacon

Loup de mer *New*
Filleted sea bass with lemon,
rosemary and garlic

Super salade

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

Poivron farçi *New*
Roasted red peppers filled with ricotta,
spinach, garlic mushrooms and toasted
hazelnuts served with dressed watercress

STEAK & GRILL

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
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

**Roasted field
mushrooms** 3.25
with garlic

French beans 3.25
with toasted almond flakes

Creamed spinach 3.25

House salad 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

Bibb lettuce salad 2.95
with grain mustard dressing

DESSERTS & CHEESE

**Méli mélo de
fraises et meringue**
Strawberry ice cream with fresh strawberries,
crushed meringue, marshmallows, pistachios,
strawberry coulis and crème Chantilly

Crème brûlée
A French classic. Vanilla crème brûlée
freshly made by our chefs everyday.

Délice au chocolat
Chocolate brownie with warm pouring
chocolate sauce and vanilla ice cream

Frangipane
Warm baked pear and raspberry
frangipane with vanilla crème fraîche
and toasted pistachios

Glaces et sorbets
Choice of ice creams and sorbets

Plateau de fromages
Our typical rustic French cheese board of:
Camembert, Le Saint Flour Bleu and
Le Saint Mont des Alpes . Served with
biscuits, celery and red onion confiture.

Dietary information

These dishes are suitable for vegetarians.

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 2018

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

