

See your local bistrot's page to find out when this menu is available in your bistrot.

## APÉRITIFS & APPETISERS

<b>Kir Royal</b> 125ml 4.50	<b>Gousse d'ail rôtie</b> 3.95 (V) (GF)	<b>Olives marinées</b> 2.95 (V) (GF)	<b>Mini chorizos</b> 3.95 (GF)	<b>Pain sans gluten</b> 0.95 (V) (GF)
<b>Aperol Spritz</b> 250ml 6.25	Whole roasted garlic bulb, artisan bread, olive oil and balsamic vinegar	Mixed marinated Provençal olives	Mini chorizos roasted in honey	Lightly toasted gluten- free bread served with French butter
<b>Veuve Devienne</b> 125ml 4.50				

## STARTERS

All served with complimentary freshly baked French bread and butter

<b>Soupe du jour</b> (GF) Freshly made soup of the day	<b>Calamars</b> (GF) Our new lightly spiced crispy fried squid with garlic aioli	<b>Brioche et champignons</b> (GF) Toasted brioche and fricassée of mushrooms with (or without (V)) Alsace bacon
<b>Pâté de Campagne</b> (GF) Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast	<b>Salade de betterave et chèvre</b> (V) (GF) Crumbled goats' cheese with marinated beetroot, chicory, watercress, walnuts and grain mustard dressing	<b>Tapenade</b> (GF) Red pepper and anchovy tapenade with artisan bread

## MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes

<b>Poulet au citron</b> (GF) Pan-fried chicken breast with lemon, broad beans and smoked bacon in a light white wine and cream sauce	<b>Steak-Frites</b> (GF) 7oz flattened pan-seared bavette steak (served pink) served with roasted garlic and parsley butter and pommes frites only	<b>Sides</b>
<b>Médallions de porc</b> Slow-cooked marinated medallions of pork with honey and grain mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc	<b>Burger maison</b> 100% prime British beef burger with cheese, gherkins, relish, plum tomatoes and gem lettuce, served with pommes frites only	<b>Roasted field mushrooms</b> 3.25 (V) (GF) with garlic
<b>Tarte aux légumes</b> (V) Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese, caramelised onion and dressed watercress with a chive beurre blanc	<b>Croquette Asiatique</b> Spiced fish cake of haddock, chilli, lemongrass, ginger, coriander and lime with a crunchy Asian salad	<b>French beans</b> 3.25 (V) (GF) with toasted almond flakes
<b>Bœuf à la Violette de Brive</b> (GF) Slow-braised beef with red wine, leeks and Violette de Brive mustard	<b>Super salade</b> (V) (GF) Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and served with mint yogurt dressing. Choose from: <b>Marinated halloumi</b> (V) (GF) or <b>grilled chicken</b> (GF)	<b>Creamed spinach</b> 3.25 (V) (GF)
		<b>House salad</b> 3.25 (V) (GF)
		<b>Dauphinoise potatoes</b> 3.50 (V) (GF)
		<b>Pommes frites</b> 2.95 (V) (GF)
		<b>Bibb lettuce salad</b> 2.95 (V) (GF) with grain mustard dressing

## DESSERTS

<b>Méli mélo de fraises et meringue</b> (GF) Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly	<b>Mousse au chocolat</b> (V) (GF) Valrhona chocolate and hazelnut praline mousse	<b>Crêpes</b> (V) Traditional French crêpes with blueberry compôte and vanilla ice cream
<b>Crème brûlée</b> (V) (GF) A French classic. Vanilla crème brûlée freshly made by our chefs every day.	<b>Bavarois et compôte de fruits rouges</b> (GF) Vanilla panna cotta with a berry compôte	<b>Glaces et sorbets</b> (V) (GF) Choice of ice creams and sorbets

### Dietary information

(V) These dishes are suitable for vegetarians. (GF) These dishes are suitable for a gluten-free diet. Please advise your server. (GF) 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 have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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. Customers choosing three courses will be charged the relevant à la carte starter or dessert price for the extra course. There is a 10% discretionary service charge for all tables of eight or more.