

Menu served all evening Sunday to Thursday. Order before 6.45pm Friday and Saturday.

APÉRITIFS

Kir Royal 125ml 4.50

Rhubarb G&T 6.25

Warner Edwards Rhubarb gin (25ml)
with tonic or ginger ale

Hendrick's G&T 6.25

Hendricks Gin (25ml) with Fever-Tree tonic

APPETISERS

Mini chorizos 3.95 ^{GF}
Mini chorizos roasted in honey

Houmous 2.95 [⊕] *New*
With sourdough croûtes

Olives marinées 2.95 ^V ^{GF}
Mixed marinated Provençal olives

Gousse d'ail rôtie 3.95 ^V [⊕]
Whole roasted garlic bulb, artisan
bread, olive oil and balsamic vinegar

STARTERS

All served with complimentary freshly baked French bread and butter

Soupe du jour [⊕]
Freshly made soup of the day

Parfait au foie de volaille [⊕]
Home-made chicken liver parfait
with toasted sourdough and
red onion confiture

Smoked haddock risotto ^{GF} *New*
With leeks, peas and mint

Toast et champignons [⊕] *New*
Toasted sourdough topped with fricassée
of mushrooms with (or without ^V)
smoked Alsace bacon
Vegan option also available

Calamars ^{GF}
Lightly spiced crispy fried squid
with garlic aioli

Salade de saison ^V ^{GF} *New*
Radicchio, Le Saint Flour Bleu cheese,
poached pear, roasted walnuts, honey
and grain mustard dressing

MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes (unless specified)

Steak-Frites ^{GF}
7oz pan-seared minute steak
(bavette cut, served pink) served
with roasted garlic and parsley butter
and pommes frites only

Parmentier maison ^{GF} *New*
A rich French-style cottage pie
with ground beef and smoked bacon
topped with pomme purée

Poulet chasseur ^{GF}
Pan-fried chicken breast in a classic
chasseur sauce of mushrooms, thyme,
concassé tomato and red wine

Super salade ^V ^{GF}
Quinoa, broccoli, beetroot, cauliflower
couscous, watercress, parsley and
pomegranate topped with toasted seeds,
spiced chickpeas and mint yogurt dressing
with marinated halloumi ^V ^{GF} or
grilled chicken ^{GF} **Add both for 1.50**

Croquette de poisson ^{GF}
Fish cake, sautéed spinach, soft poached
egg, Dijon and herb beurre blanc

Porc à l'ancienne *New*
Honey-glazed pork medallions,
braised puy lentils with root vegetables
and crushed crackling

Tagine de légumes ^V *New*
Roasted root vegetables, chickpea
and apricot tagine with couscous
tabbouleh and mint yogurt dressing
Vegan option also available

Burger maison
100% prime British beef burger,
gherkins, relish, plum tomatoes and
lettuce served with pommes frites

Burger Le Saint Mont
Our Burger Maison with Le Saint
Mont Cheese **1.00 supplement**

Tarte Sainte Maure *New*
Sainte Maure goats' cheese tart
with pear and chicory salad

Sides

**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

The perfect finish to your meal

Déllice au chocolat ^V
Chocolate brownie with warm chocolate
sauce and salted caramel ice cream

Crème brûlée ^V ^{GF}
Our signature dessert – a French classic.
Vanilla crème brûlée freshly made by our
chefs every day

Crêpe aux fruits des bois ^V *New*
Traditional French crêpes with Autumn
berry compôte and vanilla ice cream

Crumble Anglais ^V *New*
Apple, blackberry and cinnamon crumble
with clotted cream ice cream

Glaces et sorbets ^V [⊕]
Award-winning West Country
farm ice cream
Please ask your server for flavours
Vegan option also available

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 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. **Autumn 2018**