




Winter prix fixe evening menu

All inclusive menu with complimentary freshly baked French bread and butter.
Our main courses are served with today's selection of seasonal vegetables and potatoes.

APPETISERS


Olives marinées 2.95  
Mixed marinated Provençal olives


Mini chorizos au miel 3.95 
Mini chorizos roasted in honey



Gousse d'ail rôtie 3.75  
Whole roasted garlic bulb with artisan bread,
extra virgin olive oil and balsamic vinegar


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

STARTERS




Soupe du jour 
Freshly made soup of the day

Pâté au maquereau 
Smoked, sustainable mackerel pâté with
crème fraîche, lemon and paprika

Salade de betterave et chèvre  
Crumbled goats' cheese with toasted walnuts,
marinated beetroot, chicory, watercress and
grain mustard dressing


Parfait au foie de volaille 
Chicken liver parfait with sourdough toast
and red onion confiture

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

Ramequin aux champignons  
Mushroom ramekin with (or without) 
Alsace bacon, garlic and mature Le Saint
Mont des Alpes cheese


Available from 5pm
Sunday to Thursday all evening.
Order before 6.45pm
Friday and Saturday.

MAINS

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

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

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

Bœuf braisé 
Slow-braised beef with green peppercorn
and brandy sauce

Croquettes de poisson 
Fish cake, sautéed spinach, soft poached egg
and hollandaise sauce

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

Gratin Méditerranéen 
Ricotta, spinach and mushroom "veggie-balls" baked
in a rich tomato and béchamel sauce (contains nuts)

Tartes Flambées*
Alsace speciality: stone baked flatbread served
with salad or pommes frites only. Please ask your
server for available flavours.

*Not available in Ilkley

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SIDES

House salad 3.25 (V) (GF)

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)

Creamed spinach 3.25 (V) (GF)

Dauphinoise potatoes 3.50 (V) (GF)

Pommes frites 2.95 (V) (GF)

DESSERTS & CHEESE

Crêpes (V)

Traditional French crêpes with a mixed berry
compôte and vanilla ice cream

Crumble aux pommes et rhubarbe (V)

Apple and rhubarb baked almond crumble
served with vanilla ice cream

Crème brûlée (V) (GF)

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

Délice au chocolat (V)

Chocolate brownie with warm pouring chocolate
sauce and salted caramel ice cream

Gâteau au caramel (V)

Sticky toffee pudding 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, Le Saint Flour Bleu (V) and
Le Saint Mont des Alpes (V). 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 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 & Winter 2017-18