

Entrees

LES CREVETTES sur glace pilée Five large tail-on prawns served on ice with a tomato and horseradish sauce and lemon	£8.95	LES HUITRES servies au naturel avec mignonette Fresh Cumbrae oysters, choose 3 or 6 served on ice with Mignonette and lemon	£7.50/£15.00
LA SOUPE (v) du jour Freshly made soup of the day	£4.95	L'ARTICHAUT (v) grillé A half chargrilled globe artichoke served with aioli	£5.95
LES ESCARGOTS au beurre d'ail Half dozen snails prepared "Burgundy style" with garlic butter, ground almonds, fresh parsley, a touch of white wine and served with red onion and rocket	£7.95	LES NOIX DE SAINT JACQUES d'Ecosse Gently seared Scottish scallops, bramley apple sauce and sauce vierge	£10.95
LA SALADE DE FROMAGE (v) au chèvre Crumbled goats' cheese, baby salad leaves, roasted baby beetroot, pomegranate, endive and citrus vinaigrette	£6.95	LES CHAMPIGNONS (v) sauvages en cassolette Baked wild mushroom fricassée with roasted cashew nuts and soft egg, garlic and crème fraîche, served with rocket and red onion salad	£6.95

Le Grill

All beef dishes are served with garlic field mushroom, roasted cherry-vine tomatoes and French fries

LA COTE DE BOEUF 675g Prime Scottish Ribeye on the bone, served between 2 with your choice of sauce	£59.95
L'ENTRECOTE 270g Prime Scottish Ribeye	£23.95
LE FILLET 230g Prime Scottish Fillet	£27.95
SELECTION OF STEAK SAUCES Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise	£2.00
ADD A TOPPING Pan-fried crevettes with garlic butter	£5.95
Pan-fried king scallops with lemon butter	£7.95

Rotisserie

All our chickens are cooked on a Churasco charcoal fired rotisserie for that extra special flavour. Served with your choice of sauce. Choose from jus de rôti and Béarnaise

LE POULET ENTIER Marinated Provençal style whole chicken, roasted on the spit	£19.95
LE DEMI POULET Half chicken marinated Provençal style, roasted on the spit	£10.95

Great for sharing, choose any 3 sides for £8.95 to accompany your meal

Principaux

L'ESPADON avec fricassée de haricot Grilled swordfish steak, fricassée of white and broad beans, creamy mash and a sage butter sauce	£15.95	L'AGNEAU rumsteck rôti à la fleur de thym Roasted thyme rump of Perthshire lamb, Dauphinoise potatoes, chargrilled Mediterranean vegetables and smoked garlic jus	£19.95
LA TARTIFLETTE au Reblochon de Haute-Savoie Layers of new potatoes, garlic, sautéed onions, crème fraîche, Reblochon cheese, golden baked	£13.95	LE CANARD BARBARIE avec sauce à l'orange Sautéed Barbary duck breast carved on crushed sweet potato with coriander, braised red cabbage and a classic orange sauce	£17.95
LA BOUILLABAISSE de poisson Classic fish stew packed with flavours of the sea, cooked in a tomato and saffron broth with Pernod, baby new potatoes and aioli	£17.95	LA LIMANDE SOLE entière de petit bateau Whole baked lemon sole Meunière with an Almondine brown butter with French fries	£21.95
LA SALADE DE FROMAGE (v) au chèvre Crumbled goats' cheese, baby salad leaves, roasted baby beetroot, pomegranate, endive and citrus vinaigrette	£12.95	LA SALADE de poulet Our Provençal rotisserie chicken served on a bed of baby salad leaves, roasted baby beetroot, pomegranate, endive and citrus vinaigrette	£16.95

Legumes

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FRENCH FRIES	£3.45	BUTTERED BABY SPINACH	£3.25
POTATOES ROASTED IN GOOSE FAT	£3.95	HONEY ROASTED VEGETABLES	£3.45
NEW POTATOES IN PARSLEY AND GARLIC BUTTER	£3.45	BABY ROCKET SALAD WITH GRANA PADANO	£3.95
CREAMY MASHED POTATO	£3.45	SALADE MAISON Baby salad leaves, salt roasted baby beetroot and pomegranate, with a citrus vinaigrette	£3.75
MARINATED FRENCH OLIVES	£3.25		