

Menu du Jour

Entrees

LA SOUPE (v) du jour

Freshly made soup of the day served with crusty bread

LES MOULES marinières des Îles Shetland

Steamed Shetland mussels with shallots, white wine, garlic, parsley and cream. As a starter served with rustic garlic bread, as a main served with French fries

LA TERRINE du chef

Home-made coarse pâté with spiced pear chutney and toasted pain de campagne

LES GAMBAS flambées au Calvados

Chilli and coriander king prawns flambéed in Calvados served with a beurre blanc sauce and a drizzle of paprika oil (Supplement £2)

L'ARTICHAUT (v) grillé

A half chargrilled globe artichoke served with a warm Pommery mustard vinaigrette

LA SALADE DE CHEVRE* (v*) Composee

Fresh goats' cheese, served on a bed of baby salad leaves, endive, roasted baby beetroot, rustic croutons, pomegranate, toasted pine nuts and pumpkin seeds with a citrus vinaigrette (Also available as a main dish)

L'OEUFS (v) Benedicte ou Florentine

Toasted English muffin, poached hens egg, coated with Hollandaise sauce. Choose from:

Benedict with Bayonne ham or **Florentine** with wilted spinach

Principaux

LE DEMI POULET PROVENÇAL au miel et jus de rôti

Marinated Provençal style chicken, roasted on the spit served with roast potatoes or fries, roasted vegetables with your choice of sauce, choose from smoked hickory, jus de rôti and Béarnaise

LE BOEUF BOURGUIGNON Estouffade de boeuf

Slow braised beef casserole with Burgundy red wine, smoked pancetta, sautéed pearl onions and button mushrooms topped with turned courgette, carrot and swede and served with creamy mash (Supplement £3)

LE CASSOULET au confit de canard

Slow-cooked duck leg confit, Toulouse sausage, smoked pancetta and bean cassoulet

L'ORGE PERLE (v) printanier

A ragout of pearl barley cooked with white wine, shallots, garlic, butternut squash, spinach and sun-blushed tomatoes finished off with a drizzle of mint oil and topped with crispy leeks

LE STEAK frites

Prime British rump steak 227g, French fries, grilled field mushroom, cherry vine tomatoes served with your choice of Béarnaise or Madagascan green peppercorn sauce. Recommended medium-rare (Supplement £4)

LA TARTIFLETTE* (v*) au Reblochon

Layers of new potatoes, garlic, sautéed onions, crème fraîche, Reblochon de Haute-Savoie cheese, golden baked

LA POITRINE DE PORC fumée rotie

Slow cooked pork belly rolled with a chorizo, raisin and herb stuffing, served with a wild heather honey and pear sauce served on a bean cassoulet with smoked pancetta and Toulouse sausage

LE SAUMON grillé avec fricassee d'haricots

Grilled Salmon fillet, served on a fricassée of white and broad beans, creamy mashed potato and a sage butter sauce

LES GNOCCHIS (v) à la betterave et fromage

Sautéed beetroot and goats' cheese stuffed gnocchi with broad beans, and spinach in a rich tomato sauce topped with fresh rocket

LA SALADE DE POULET composee

Our rotisserie Provençal style chicken served on a bed of baby salad leaves, endive, roasted baby beetroot, rustic croutons, pomegranate, toasted pine nuts and pumpkin seeds with a citrus vinaigrette

LA SAUCISSE DE TOULOUSE grillée

Grilled Toulouse sausage, creamy mash and a rich onion sauce

Legumes

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| FRENCH FRIES | 3.5 | BUTTERED BABY SPINACH | 3.5 |
| POTATOES ROASTED IN GOOSE FAT | 4 | HONEY ROASTED VEGETABLES | 3.5 |
| NEW POTATOES IN PARSLEY AND GARLIC BUTTER | 3.5 | BABY ROCKET SALAD WITH GRANA PADANO | 4 |
| CREAMY MASHED POTATO | 3.5 | PETITS POIS A LA FRANCAIS | 3.5 |
| MARINATED FRENCH OLIVES | 3.5 | Sautéed peas, gem lettuce & smoked pancetta | |
| BASKET OF FRENCH BREAD | 3.5 | SALADE MAISON | 4 |
| | | Baby salad leaves, roasted baby beetroot, pomegranate, rustic croutons, toasted pine nuts and pumpkin seeds with a citrus vinaigrette | |

Great for sharing, choose any 3 sides for £9 to accompany your meal

2 COURSES - FROM £15.95 PER PERSON

(v) DENOTES VEGETARIAN. *CHEESE MADE WITH UNPASTEURISED MILK. (v*) DENOTES CHEESE MADE USING ANIMAL RENNET.