

Le Weekend

Entrees

LA SOUPE (v) du jour

Freshly made soup of the day served with crusty bread

LES MOULES Marinieres 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, 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

LA SPECIALITE DE LA MAISON

LE POULET ENTIER PROVENCAL au miel et jus de rôti

Whole chicken for two persons served with goose fat roasted potatoes, honey root vegetables and jus de rôti

LE DEMI POULET PROVENCAL au miel et jus de rôti

Half roasted chicken for one person served with goose fat roasted potatoes, honey root vegetables and jus de rôti

LE SAUMON grillé avec fricassée d'haricots

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

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

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

L'ORGE PERLEE (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

LA TARTIFLETTE (v*) au Reblochon

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

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 £2)

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)

Legumes

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 £16.95 3 Courses from £19.95

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