

ENTREES

LES CREVETTES <i>sur glace pilée</i> 5 large tail-on prawns, lemon, Noilly Prat & dill aioli, served on ice	9	LES HUITRES <i>avec mignonette</i> Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice	8/14
LE POTAGE <i>du jour (V)</i> Soup of the day	5	L'ARTICHAUT <i>grillé (V)</i> Half chargrilled globe artichoke, aioli	6
LES ESCARGOTS <i>au beurre d'ail</i> 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	8	LES NOIX <i>de Saint Jacques</i> Gently seared Scottish scallops, branley apple sauce and sauce vierge	11
LE MELON <i>Charentais (V)</i> Fragrant Charentais melon, summer berry compote, pomegranate sorbet, vanilla syrup	7	LES MOULES <i>Mouclade</i> Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, French fries	8/16

LE GRILL

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

LE FAUX *filet* 26
250g Prime Scottish Sirloin

LE FILET *de Boeuf* 30
230g Prime Scottish Fillet

LA COTE *de Boeuf* 60
675g Prime Scottish Ribeye on the bone, served
between 2 persons with your choice of sauce

STEAK SAUCES
Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise, 2.0

ADD A TOPPING
Pan-fried gambas, chilli oil 6.5
Pan-fried king scallops, lemon butter 9.5

ROTISSERIE

LA SPÉCIALITÉ DE LA MAISON

Our specially prepared chickens are marinated in lemon,
honey, paprika & thyme. Cooked on a Churasco charcoal
fired rotisserie for that extra special flavour

Served with your choice of sauce, jus de rôti, Béarnaise

LE DEMI POULET
Half chicken, roasted on the spit
11

LE POULET ENTIER
Whole chicken, roasted on the spit
22

PRINCIPAUX

LA NICOISE <i>au citron</i> Seared tuna steak, fresh ripened tomatoes, French beans, sweet peppers, soft boiled egg, marinated olives, citrus vinaigrette, new potatoes, with or without silver anchovies	17	LE CARRE <i>D'Agneau</i> Rack of Scottish lamb, Dauphinoise potatoes, grilled Mediterranean vegetables à la Provençale, rosemary jus	24
LA BOUILLABAISSÉ <i>de poisson</i> Classic fish stew packed with flavours of the sea, cooked in a tomato and saffron broth with a dash of Pernod, served with samphire, baby new potatoes and aioli	20	LE MAGRET <i>de Canard</i> Barbary duck breast, Lyonnaise potatoes, spinach, Griottines cherry sauce, orange gremolata	19
LA SALADE <i>estivale composée (V)</i> Heirloom tomatoes, red onion, fresh basil, buffalo mozzarella, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil, lemon	14	LA LIMANDE <i>SOLE entière</i> Whole baked lemon sole, brown butter, baby capers, French fries	23
		LA TARTIFLETTE <i>au Reblochon</i> Layers of new potatoes, garlic, sautéed onions, crème fraîche, Reblochon cheese, golden baked	15

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

MARINATED FRENCH OLIVES	3.5	HONEY ROASTED VEGETABLES	3.5
FRENCH FRIES	3.5	BABY ROCKET SALAD, FENNEL & RED ONION SALAD	4
POTATOES ROASTED IN GOOSE FAT	4	HARICOTS VERTS	3.5
NEW POTATOES IN PARSLEY & GARLIC BUTTER	3.5	French green beans with shallots	
CREAMY MASHED POTATO	3.5	CASSOULET	4
BUTTERED BABY SPINACH	3.5	Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole with herb brioche crust	