

LE WEEKEND

ENTREES

LE POTAGE *du jour* (V)
Soup of the day, French bread

LE PATE *d'Ardennes*
Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de campagne

L'OEUF *Benedicte ou Florentine*
Toasted English muffin, poached hens' egg, coated with Hollandaise sauce. Choose from: Benedict with Bayonne ham or Florentine with wilted spinach

LES MOULES *Mouclade*
Shetland mussels, shallots, white wine, garlic, leeks, Indian spices, Noilly Prat, cream, garlic bread

LES GAMBAS *flambées*
King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil **Supplement £3**

L'ARTICHAUT *grillé* (V)
Half chargrilled globe artichoke, Pommery mustard dressing

PRINCIPAUX

LA SPÉCIALITÉ DE LA MAISON
Lemon, honey, paprika & thyme marinated chicken, roasted on the spit, roast potatoes or fries, honey roasted vegetables, choice of smoked hickory, jus de rôti or Béarnaise sauce

LE DEMI POULET - Half rotisserie chicken

LE POULET ENTIER - Whole rotisserie chicken served for two

LES GNOCCHIS *aux champignons* (V)
Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad.

LE BOEUF *Bourguignon*
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms, creamy mash

LE SAUMON *grillé*
Grilled fillet of Scottish salmon with crayfish, pearl barley ragoût, white wine, shallots, garlic, broad beans & sun blush tomatoes

LA POITRINE *de Porc*
Smoked honey glazed pork belly, chorizo, raisin & herb stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy

L'ORGE PERLE *printanier* (V)
Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks

LA TARTIFLETTE *au Reblochon**
Layered Reblochon de Haute-Savoie cheese, Ratte potatoes, garlic, sautéed onions, crème fraîche, golden baked

LE STEAK *frites*
227g Prime Scottish rump steak, French fries, grilled field mushroom, cherry vine tomatoes, Béarnaise or green peppercorn sauce. **Supplement £4**

PLATS LATÉRAUX

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

MARINATED FRENCH OLIVES	3.5	BUTTERED BABY SPINACH	3.5
BASKET OF FRENCH BREAD	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
		Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole with herb brioche crust	

2 COURSES FROM £16.95 | 3 COURSES FROM £19.95