

# MENU DU JOUR

## 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'OEUFS** *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

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

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

**LA SAUCISSE DE TOULOUSE** *grillé*  
Grilled Toulouse sausage, creamy mash, rich onion gravy

**LE CASSOULET** *au confit de canard*  
Slow cooked duck leg confit, Toulouse sausage, smoked pancetta and bean cassoulet, port wine jus

**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 SALADE DE POULET** *composée*  
Rotisserie chicken, fresh ripened tomatoes, French beans, sweet peppers, soft boiled egg, marinated olives, new potatoes, Dijon mustard vinaigrette, with or without anchovies

**LE STEAK** *frites*  
200g Prime Scottish 28 Day Dry Aged 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
BASKET OF FRENCH BREAD	3.5
FRENCH FRIES	3.5
POTATOES ROASTED IN GOOSE FAT	4
NEW POTATOES IN PARSLEY & GARLIC BUTTER	3.5
CREAMY MASHED POTATO	3.5

BUTTERED BABY SPINACH	3.5
HONEY ROASTED VEGETABLES	3.5
BABY ROCKET SALAD, FENNEL & RED ONION SALAD	4
HARICOTS VERTS	3.5
French green beans with shallots	
CASSOULET	4
Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole with herb brioche crust	

## 2 COURSES £16.95

A gluten free menu and an allergen guide to all our dishes is available