

ATLANTIC

ENTREES

- LE POTAGE** *du jour* (vg) 5.50
Soup of the day, French bread
- LA SOUPE** *a l'Oignon* 8.50
French onion soup, Gruyère & brioche crouton
- NOS CHARCUTERIES** *Maison* 11.50
Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, chef's home-made terrine, cornichons, spiced apple chutney & toasted pain de campagne
- LES MOULES** *Marinières* 8.50
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & garlic bread
- LA SALADE** *au Chevre Chaud* 8.50
Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds
- LES CREVETTES** *sur Glace Pilée* 9.50
5 large tail-on prawns, lemon, dill aioli, served on ice
- LES GAMBAS** *Flambées* 9.50
King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil & toasted pain de campagne
- LES HUITRES** *avec Mignonette* 8.50/14.50
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice
- LES ESCARGOTS** *de Bourgogne* 8.50
Half dozen snails "Burgundy style", garlic, parsley, almond butter, white wine & pain de campagne
- LES NOIX** *de Saint Jacques* 11.50
Seared Scottish king scallops, haggis croquettes, curried parsnip purée, coriander oil & parsnip crisps
- LA TERRINE** *du Chef* 8.50
Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne
- L'ARTICHAUT** *Grillé* (vg) 6.50
Half chargrilled globe artichoke & wholegrain Moutarde de Meaux Pommery dressing
- LE SAUMON FUMÉ** *Écossais* 9.50
Scottish smoked salmon, caper berries, lemon, horseradish crème fraîche & rocket salad

ROTISSERIE

LA SPÉCIALITÉ DE LA MAISON

Our specially prepared chickens are marinated in smoked paprika & thyme. Cooked on a Churrasco charcoal fired rotisserie for that extra special flavour

Served with your choice of sauce, smoked hickory, jus de rôti or Béarnaise sauce

LE DEMI POULET

Half smoked paprika & thyme marinated chicken, roasted on the spit
12

LE POULET ENTIER

Whole smoked paprika & thyme marinated chicken, roasted on the spit
23

POISSONS

- LA BOUILLABAISSE** *de Poissons* 20.50
Classic fish & shellfish stew, tomato, aniseed liqueur & saffron broth, samphire, potato dumplings, garlic bread & dill aioli
- LA LIMANDE SOLE** *Entière* 24.50
Whole baked lemon sole & French fries, melted parsley butter, your choice of capers, toasted almonds or both
- LES MOULES** *Marinières* 16.50
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & French fries
- LE SAUMON** *Poêlé* 16.50
Pan-fried Scottish salmon, vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps
- LE LOUP** *de Mer* 17.50
Pan-fried fillets of sea bass wrapped in sage & cured ham, rich tomato, sweet mixed pepper, smoked pancetta, spinach & potato dumpling fricassée, beurre blanc and sauce vierge

VIANDES

- LE BOEUF** *Bourguignon* 18.50
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms & creamy mash
- LE MAGRET** *de Canard* 19.50
Gressingham duck breast, sweet potato purée, coriander, star anise, chilli, raisin & red cabbage confit, orange & thyme sauce
- LA POITRINE** *de Porc Farcie* 17.50
Smoked honey glazed pork belly, black pudding with date, rosemary & thyme stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy
- LA GROUPE** *d'Agneau* 24.50
255g Rump of Scottish lamb, Dauphinoise potatoes, classic ratatouille & rosemary jus
- LA TARTIFLETTE** *Savoyarde* 17.50
Layered Reblochon de Haute-Savoie cheese, Ratte potatoes, sautéed onions, smoked pancetta & crème fraîche, golden baked

LE GRILL

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

LE FAUX filet 26.50

250g Prime Scottish sirloin

LE FILET de boeuf 30.50

230g Prime Scottish Fillet

LA COTE de boeuf 60.50

675g Prime Scottish ribeye on the bone, served between 2 persons with your choice of sauce

LES SAUCES à steak

Choose a sauce for your steak: Café de Paris, sauce au poivre vert, jus de rôti, Béarnaise, smoked hickory 2.50

LA GARNITURE de steak

Choose a topping for your steak:

Pan-fried gambas, chilli oil 7.0

Pan-fried king scallops 10.0

PLATS LATÉRAUX

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

- MARINATED FRENCH OLIVES 3.0
- BASKET OF FRENCH BREAD 3.0
- FRENCH FRIES 4.0
- POTATOES ROASTED IN DUCK FAT 4.50
- NEW POTATOES IN PARSLEY & GARLIC BUTTER 4.0
- CREAMY MASHED POTATO 4.0
- BUTTERED BABY SPINACH 4.50
- HONEY ROASTED VEGETABLES 4.0
- BABY ROCKET SALAD, FENNEL & RED ONION SALAD 4.50
- HARICOTS VERTS 4.50
- French green beans & shallots
- CASSOULET 4.50
- Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole

MENU DU JOUR

£16.95

AVAILABLE MONDAY TO FRIDAY

Midday to 6pm

LIVE JAZZ AT THE WEEKEND

MUSIC FROM 2PM TO 5PM

A La Carte & Fixed Price Menu available

VEGETARIEN ET VEGETALIEN

- LES GNOCCHIS** *à la Truffe Noire* (v) (vg) 14.50
Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad. A vegan & gluten free option is available
- LA SALADE** *au Chevre Chaud* (v) 14.50
Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, candied pine nuts and pumpkin seeds, dried cranberries with a citrus vinaigrette
- L'ÉPEAUTRE** *Perlé* (vg) 14.50
Vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps