

Gluten Free Menu

ENTREES

- LE POTAGE** *du jour (vg)* 5.50
Soup of the day & gluten free bread
- NOS CHARCUTERIES** *Maison* 11.50
Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, chef's home-made terrine cornichons, spiced apple chutney & gluten free bread
- LES MOULES** *Marinières* 8.50
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & gluten free bread
- LES GREVETTES** *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 & gluten free bread
- LES HUITRES** *avec Mignonette* 8.50 / 14.50
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice
- LES NOIX** *de Saint Jacques* 11.50
Seared Scottish king scallops, curried parsnip purée, coriander oil & parsnip crisps
- LA TERRINE** *du Chef* 8.50
Home-made chef's terrine, spiced apple chutney, cornichons & gluten free bread
- L'ARTICHAUT** *Grillé (vg)* 6.50
Half chargrilled globe artichoke & citrus 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, gluten free bread & dill aioli
- LA LIMANDE SOLE** *Entiere aux capres* 24.50
Whole baked lemon sole, caper & parsley butter & French fries
- LES MOULES** *Marinières* 16.50
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & French fries
- 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

VEGETARIEN ET VEGETALIEN

- LES GNOCCHIS** *Vegetalien avec huile de truffe (v) (vg)* 14.50
Sautéed gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad

An allergen guide to all our dishes is available on request

We are delighted to be able to offer our customers a selection of dishes that are made with gluten free ingredients. However, our kitchen does not exclusively prepare and serve gluten free food and we wish to make our customers aware that there is a possibility of cross contact with ingredients used in other menus.

VIANDES

- LE MAGRET** *de Canard* 19.50
Gressingham duck breast, sweet potato purée, coriander, star anise, chilli, raisin & red cabbage confit, orange & thyme sauce
- LA GROUPE** *d'Agneau* 24.50
Rump of Scottish lamb, creamy mash, classic ratatouille & rosemary jus
- LA TARTIFLETTE** *Savojarde* 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
FRENCH FRIES 4.0
POTATOES ROASTED IN DUCK FAT 4.50
BASKET OF GLUTEN FREE BREAD 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

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