

# MENU DU JOUR

## ENTREES

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

**LA TERRINE** *du Chef*  
Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne

**L'OEUFS** *Benedict ou Florentine*  
Toasted English muffin, poached hens' egg coated with Hollandaise sauce. Choose from: Benedict with jambon cru or Florentine with wilted baby spinach

**LES MOULES** *Marinières*  
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & garlic bread

**LES GAMBAS** *flambées*  
King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil & toasted pain de campagne  
Supplement £3

**L'ARTICHAUT** *grillé (vg)*  
Half chargrilled globe artichoke & warm wholegrain Moutarde de Meaux Pommery dressing

## PRINCIPAUX

**LE DEMI POULET**  
Half smoked 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 BAR** *Poêle*  
Grilled fillet of sea bass, vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

**LES GNOCCHIS** *à la Truffe Noire (v) (vg)*  
Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad. A vegan & gluten free option is available

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

**LA POITRINE** *de Porc Farcie*  
Smoked honey glazed pork belly, black pudding with date, rosemary & thyme stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy

**LE BOEUF** *Bourguignon*  
Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms & creamy mash Supplement £4

**LES MOULES** *Marinières*  
Steamed Shetland mussels, shallots, white wine, garlic, cream, lemon & French fries

**LE CASSOULET** *au confit de canard*  
Slow cooked duck leg confit, Toulouse sausage, smoked pancetta & bean cassoulet, sauce à l'orange

## PLATS LATÉRAUX

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

MARINATED FRENCH OLIVES	3.0	BUTTERED BABY SPINACH	4.5
BASKET OF FRENCH BREAD	3.0	HONEY ROASTED VEGETABLES	4.0
FRENCH FRIES	4.0	BABY ROCKET SALAD, FENNEL & RED ONION SALAD	4.5
POTATOES ROASTED IN DUCK FAT	4.5	HARICOTS VERTS	4.5
NEW POTATOES IN PARSLEY & GARLIC BUTTER	4.0	French green beans & shallots	
CREAMY MASHED POTATO	4.0	CASSOULET	4.5
		Smoked pancetta, Toulouse sausage, haricot & cannelloni bean casserole	

## 2 COURSES £16.95

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