

01753 833009

ENTRÉES / STARTERS

Garlic bread 3 / Nocellona green olives 3

Soupe du jour / Soup of the day 4.5

Cocktail des crevettes / Prawn & mango cocktail 8

in a Cognac & lemon perfumed Marie Rose sauce

Melon, jambon et asperges / Parmaham, galia melon, asparagus & roquette salad 8

dressed with raspberry vinaigrette

St-Jacques grillée / Grilled scallops with mushrooms gratin 12

in a creamy white wine, shallot & chives sauce

Tomino grillé / Flame grilled Tomino cheese 7

on a chicory salad, roasted cherry tomato salsa & honey

Crab et guacamole / Duo of crab & piquant guacamole 8

with lime, chilli & coriander, served with olive oil croute

Croquettes de poulet fume / Croquettes of smoked chicken & goat's cheese 7.5

with lemon & poppy seed mayonnaise

Pâte du canard et orange / Smooth duck & orange pate 8

red onion & red currant marmalade, with toasted brioche

Saumon fume façon Mimosa / Profiteroles with smoked salmon Mimosa 7

stuffed with egg, smoked salmon & chives salad in a creamy lemon dressing

Supion frit / Crispy fried salt & pepper baby squid 6.5

with chilli jam & lemon

Moules Marinière / Mussels Marinier 6.5

fresh Shetland mussels in a white wine, shallot & garlic cream

6 Escargots a la Bourguignonne / 6 Burgundy snails stuffed with garlic & herb butter 7

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgroppino 7

Prosecco blended with vodka & lemon sorbet

Sorbet (Citron ou Pomme Vert) / Sorbet (Lemon or Green Apple) 3

ALL OUR DISHES ARE FRESHLY COOKED TO ORDER FROM CAREFULLY SOURCED FRESH PRODUCE

& MAY TAKE SOME TIME TO PREPARE, WE APPRECIATE YOUR PATIENCE

For parties of 6 or more a discretional 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

LES PLATS / MAINS

GRILLADES / FROM THE GRILL:

Filet / Fillet of beef steak (8oz) on garlic Portobello mushroom 22
with a choice of sauces: Green peppercorn & brandy or Caramelized shallot & red wine jus

Entrecôte au poivre / Rib eye of beef steak (8oz) 17.5

with green peppercorn & brandy sauce

Côtelette d'agneau / Grilled lamb cutlets 16

with roasted crushed garlic, rosemary & red wine jus, mint & red currant jelly

Blanc de poulet a la Corse / Chicken breast Corsican style 13

flamed in pancetta & cooked in a mushroom, tomato & green olive sauce

Foie de veau / Pan-seared calves liver with flamed bacon 15

with caramelized onion & whole grain mustard sauce

Confit du canard / Confit of duck leg 14

with pear & orange butter sauce

Chilli à la Russe 13

our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & cheese

Plat du jour / Chef's suggestion of the day ...£ Market price

please ask your server

Crevettes sauvage / Wild Atlantic crevettes 16

pan fried & finished in a garlic, chilli & white wine beurre blanc

Fillet de dorade / Pan seared fillet of seabream 14

with artichoke stuffed with tomato, capers & fresh herb salsa

Supreme de flétan / Pan-fried supreme of halibut 20

in a scallop, chives & Champagne sauce

Moules Marinière et frites / Mussels Mariniere with chunky chips 14

fresh Shetland mussels steamed in a white wine, shallot & garlic cream

Vegetarian Chef's suggestion of the day 12

(daily changing, also Chef will be more than happy to offer alternatives to suit you)

SIDES:

• Dauphinoise potato 3

• Saute potato 3

• Fresh chips 3

• Buttered Spinach 3.5

• Mixed salad 3

• Mushrooms tossed with garlic 3

• Haricot verte/Green beans 3

• Braised pilaf rice 2.5

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Desserts

Table d'hôte Menu supplements shown where applicable

Crème Brûlée 5

Eton Mess 5

**Profiteroles filled with
homemade ice cream 5**
& warm chocolate sauce

Tarte aux Pommes 5
with Chantilly cream

Fresh Fruit Salad 5

Glace ou Sorbet/Ice Cream or Sorbet (3 scoops) 5
vanilla, chocolate or strawberry ice cream, lemon or green apple sorbet (1 scoop - £2)

Lemon & Limoncello Tiramisu 5

Chocolate Fondant
with vanilla ice cream **6** (+1 on TDH)

Baked Alaska 9
(+4 on TDH, will take 15 minutes to prepare)
Madeleines & ice cream topped with soft Italian meringue & flash-baked

Sabayone / Zabaione 9
(prepared at your table, minimum for 2 people, price is per person, please allow 20 minutes, not available as part of TDH menu)

Crêpes Suzette 11.5
in an orange, lemon & liquor sauce & with vanilla ice cream
(prepared at your table, minimum for 2 people, price is per person, please allow 20 minutes, not available as part of TDH menu)

Assiette de Fromage/

Cheese Selection 8
(+4 on TDH)
Roquefort, Reblochon, Brie and Comté - served with crackers (or bread, apple and grapes)

Dessert wines:

Muscat de Rivesaltes (125ml)	7
Clos L'Abeilley, Sauternes 2011 France (½ bottle)	26

