

Please note that Windsor and Maidenhead is currently in tier 2. Therefore, only single households or social bubbles may sit at the same table inside.

SET LUNCH MENU

1 OR 2 COURSES £ 16.95

3 COURSES £ 18.95

Entrées

Soupe du Jour

French onions soup topped with cheese Gratinée (vg)

Terrine de campagne

Country style pork terrine served with vegetable pickles

Saumon marinés et salade de pommes de terre

Marinated salmon served with new potato salad

Toast au fromage de chèvre rôti au Miel

Roast Goat cheese toast served with red onions and fig and green salad

Salade de Brie Pané

Pan fried crusted brie cheese served with green salad, rosemary honey, and sweet cranberries

Artichaut Vinaigrette / Steamed artichoke served with french dressing (vg)

Plats

Roasted Salmon served with new potatoes, broccoli, Edamame beans and citrus butter sauce

Creamy Fish Pie (Hake, salmon, and haddock,) with mashed potatoes

Pot-au-feu sauce gribiche

Braised pork knuckles Pot-au-feu style, carrots, parsnip, celeriac and potatoes, tartar sauce

Steak Frites Sauce au Poivre

Grilled rump minute steak served with a pepper sauce and French fries

Poulet Rôti Frites

Roast chicken served with fries

Tartiflette

Baked new potatoes and onions with reblochon cheese

Dessert

Dessert du jour

Pannacotta served with red fruits

Gateau au Chocolat

Chocolate cake served with custard sauce

Crumble Maison glace vanille

Apple, pear and sultane raisin crumble with vanilla ice cream

Dessert du jour

Sticky toffee pudding served with caramel sauce

Fromages

Cheese selection (unpasteurized)

Sur le pouce

Croque-Monsieur	£ 9.50
Toasted sandwich of ham, cheese and béchamel	
Croque Madame	£ 9.95
As croque monsieur with a fried egg on top	
Omelette aux Fines Herbes	£ 8.95
Open Omelette with fresh Herbs	
Le Sandwich du Charpentier	£ 9.95
Steak baguette served with horseradish	
Escargots au Beurre d'Ail	£ 9.95
6 or 12 snails in garlic and parsley butter	twelve £ 16.95
Camembert rôti au four	£ 9.95
Roast Mini Camembert with raw vegetables	
Moules Gratinées à la Provençale	£ 9.95
Grilled Mussels with garlic crust	
Soupe de Poisson	£ 10.95
Fish soup (rouille, croutons, cheese)	
Fried eggs Catalane with chorizo, tomato and potatoes	£ 11.95
Gravadlax de saumon frais, Manchego et blinis	£ 11.95
Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini and dill cream	
Jambon Ibérique Bellota	
Mature Iberico bellota Spanish ham	25g- £ 9.95 - 50g- £ 16.95
Le Burger Vegetarien	£ 14.95
Black beans, onions, carrots, chestnut and chickpeas flour patty served with onions chutney, tomato, salad, brioche bun and with fries (v)	
Le Burger du Carpenters	£ 15.95
The Carpenter's Burger: 9 Oz beef patty, brie cheese, truffle mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles	
La Cloche Platter	£ 16.95
Platter to Share (Charcuteries and Cheeses)	
Daube de Bœuf	£ 19.00
Traditional Slow-cooked beef stew	
Demi-Poulet Fermier, Frites Maison	£ 20.95
½ Chicken and fries, chicken jus	
Epaule d'Agneau de Lait Rôtie à Basse Température, Pommes Rissolées	£ 22.95
Slow roasted lamb shoulder, green peas and bacon, potatoes, roast tomato and lamb jus	
Côte de boeuf grillé sauce au poivre et frites maison (for 2 peoples)	£ 59.95
Grilled Dry aged forerib of beef, green peppercorn sauce, French fries	

Sides £5

- Green salad vinaigrette - Steam Broccoli and olive oil - French fries - Root vegetable gratin - Mashed potatoes