

## LES ENTRÉES

Duck £7.50

In-house smoked duck breast, pine nuts, salad leaves, chilli & lemongrass jam

Goat's cheese bon bons (v) £6.50

Served with beetroot puree, rocket, balsamic reduction

Scallops £9.50

Seared scallops with French black pudding, apple & chilli compote

Duo of salmon £7.50

Smoked and gravlax on toasted homemade bread, leaves, aioli

Calamari £6.90

Pan-fried calamari, potatoes, chorizo

Fish Soup £7.50

Served with croutons

Focaccia au Fromage (v) £6.90

Garlic Focaccia (v) £4.90

Garlic Bread (v) £4.20

## LES SALADES

Salade Paysanne Starter £7.90 / Main £11.90

Marinated chicken strips, mixed leaves, sautéed potatoes, lardons, poached egg, garlic croutons & French dressing

Salade "Superfood" (v) Starter £7.90 / Main £11.90

Healthy mix of quinoa, feta cheese, coriander, pomegranate, avocado, chilli, topped with a mix of pumpkin seeds, toasted almonds & extra virgin olive oil

Salade de Chèvre Chaud (v) Starter £7.90 / Main £11.90

Glazed goat cheese, mixed leaves, roasted figs, beetroot & honey orange dressing

Roasted beet salad (v) Starter £7.90 / Main £11.90

Roasted beets, artisan lettuce, grilled halloumi and walnuts tossed with Dijon vinaigrette

## LES MOULES

Moules Marinières Starter £7.50 / Main £14.50

Mussels in white wine, shallots, garlic butter & parsley

Moules Provençales Starter £7.50 / Main £14.50

Mussels in a tomato, garlic, basil & red wine sauce

Moules Normandes Starter £7.50 / Main £14.50

Mussels in cream, lardons & apple cider

(Served with fries as a main)

## LES PLATS

Cod Papillote £14.90

Baked with julienne vegetables and new potatoes, served with white wine sauce

Confit Duck £16.90

Duck leg Confit, fondant potatoes, carrot & ginger puree, parma ham crisp, blackcurrant sauce

Bouillabaisse £13.90

A classic French seafood stew with boiled potatoes and vegetables

La Tartiflette £13.50

Sliced potatoes, lardons, reblochon cheese and crème fraîche served with salad

Breizh Mushroom Bourguignon (v) £12.90

Cooked with vegetables, served with mashed potatoes

Pork Belly £14.50

Pork belly stuffed with thyme infused sausage meat, banana shallots, fine beans, port reduction

Cordon Bleu £15.90

Chicken stuffed with Parma ham and cheese, gratin dauphinoise, roasted cherry tomatoes, broccoli, mushroom sauce

# LE BOEUF

All our steaks are served with a choice of hand-cut chips or dauphinoise potatoes, vine tomatoes and mushrooms.

Add a sauce for £1.95. Choose from Béarnaise, Peppercorn or Gorgonzola.

## Boeuf Bourguignon £14.90

Slow cooked ox cheek with vegetables, served with mashed potatoes

## Flat Iron £14.90

A succulent cut to rival any rump or sirloin

## Sirloin £20.90

The nation's favourite, juicy & full of flavour

## Fillet £26.90

A pure cut of beef; lean, plump & scrumptious

## Côte de Boeuf £45.50

Rib of beef on the bone for 2 people  
(approx. 800g, please allow 20 min cooking time)

## Entrecôte £52.50

Juicy and well-flavoured cut for 2 people, perfectly cooked and sizzling hot at the table  
(approx. 600g, please allow 20 min cooking time)

## Chateaubriand £55.50

Flavoursome and tender sharing steak for 2 people, bursting with flavour from the red wine jus  
(approx. 600g, please allow 20 min cooking time)

## CHILDREN'S MENU

Up to 12 years old    £6.90

Bunny pizza

OR

Galette with Gruyere cheese and roast ham

OR

Fish or chicken goujons with chips

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2 scoops of ice cream (Vanilla, chocolate or strawberry)

OR

Crepe Simplette (Chocolate, toffee, Nutella or jam)

## SIDE ORDERS

Dauphinoise Potatoes    £4.00

Buttered New Potatoes    £2.90

Creamy Mashed Potatoes    £3.10

Hand-cut Chips    £4.00

French Fries    £3.50

Side Salad    £3.90

Mixed Vegetables    £3.90

Creamed spinach    £3.50

Marinated Olives    £2.50