



# MENU

Weekly Menu | 27<sup>th</sup> March to 2<sup>nd</sup> April 2023

## SALADE DE LENTILLES DU PUY

Small/large

Thyme roasted celeriac, carrots, beetroots, red onions and Puy lentils, in a parsley & balsamic dressing.....£6.00/£8.50



## VEGETABLE RAGOÛT

With potatoes, chickpeas, roasted carrots, courgette, peppers, onions, garden peas, in a mild curry and tomato sauce.....£6.00/£8.50



## PEARL BARLEY SALAD

Pearl barley salad with roasted carrots, sweetcorn, kidney beans, red peppers, spring onions & celery, in a citrus dressing.....£6.00/£8.50



## PEA & SPINACH TOURTE

Light egg mix with cheese, garden peas, spinach, onion & mint.....£7.00



## GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese.....£9.00



## BOULETTES DE BOEUF À LA PARISIENNE

Handmade beef meatballs with horseradish & oregano, in a tomato, white wine, vegetable & herb sauce.....£13.50 for 6 meatballs - £2.75 each



## GOULACHE AU PAPRIKA

Traditional braised beef casserole with roasted red peppers, in a sweet paprika, caraway seeds and confit onions jus.....£10.00/£19.00



## CHOU FARCI

Stuffed Savoy cabbage, layered with a traditional pork, onion & garlic farce, baked in a tomato sauce.....£13.00



## LAPIN CHASSEUR

Small/large

Slow braised rabbit in a classic white wine, tomato, roasted mushrooms, Dijon mustard, leek, garlic and fresh tarragon sauce.....Saddle £15.00



## VOL-AU-VENT CLASSIQUE

French butter puff pastry case filled with succulent strips of chicken and roasted mushrooms, in a classic Madeira & cream sauce.....£9.50



## PAILLARDE DE VOLAILLE AU CITRON PICCATA

Char-grilled boneless chicken thigh with a delicate caper, lemon, garlic & herb dressing.....£6.50



## SUPRÊME DE POULET FARCI AUX TRUFFES

Chicken breast stuffed with a black truffle, wild mushroom and chicken mousseline, with a delicate Armagnac, leek & cream sauce.....£10.00



## APRICOT & THYME CROQUETTE

Chicken croquette with onions, garlic & herbs, coated in fine herb breadcrumb.....£7.00



## POULET À LA GASCONNE

Tender chunks of chicken breast with a delicate Armagnac, leek, mushroom, tomato and cream sauce.....£9.00/£17.00



## POULET À LA PROVENÇALE

Tender chunks of chicken breast in a classic white wine, tomato, Mediterranean vegetable, green beans, black olives & Provençal herb sauce.....£9.00/£17.00



## BOEUF CONFIT

12 hours slow roasted beef, in a rich red wine, Dijon mustard, tomato, French herb & confit onion jus.

Not available in every market.....£19.00



## POT ROASTED CHICKEN À L'ANCIENNE

Stuffed with a traditional bread, sage, onion & garlic farce. Served with a rich red wine & chicken jus.

Not available in every market.....£17.00



## SOUPS :

SOUPE DE POISSON (CLASSIC FRENCH FISH SOUP).....£6.50

POULE AU POT (CHICKEN SOUP).....£5.00

## SIDES :

CARROTS, REMOULADE, LENTILLES, CREAMED MASH, WHITE CABBAGE SALAD .....£5.50

TRUFFLE MASH.....£6.50

SPINACH MORNAY.....£7.00

FONDANT POTATOES.....£7.50

## MAINS :

CHICKEN GOUJONS.....£11.50

## PÂTÉS :

CHICKEN LIVER PÂTÉ.....£6.00

## DESSERTS :

CRÈME CARAMEL.....£5.00

