



MENU

Weekly Menu | 3rd to 8th October 2023

QUINOA & COURGETTE SALAD

Small/Large

Grilled courgette, celery, radish, spring onions and sultanas, in a citrus & mint dressing.....£6.50/£8.50



SALADE DE LENTILLES DU PUY

Honey roasted carrots, beetroot, red onion, garlic, red wine & Dijon mustard vinegar dressing.....£6.50/£8.50



SALADE DE COUSCOUS GÉANT À LA PROVENÇALE

With roasted peppers, red onions, courgette, sun-dried tomato, black olives & herb vinaigrette.....£6.50/£8.50



LÉGUMES RÔTI ET POIS CHICHES

Rosemary and thyme roasted carrots, butternut squash, parsnip, swede, red onions, parsley and chickpeas.....£6.50/£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



CARBONNADE FLAMANDE

Traditional Flemish tender beef casserole braised in beer with carrots, swede, leeks and celery, in a sweet & sour beef broth.....£10.00/£19.00



PORC AU POIVRE

Small/Large

Strips of pork loin in a rich white wine, cream, leek, roasted mushrooms & green peppercorn sauce.....£10.00/£18.00



PORK BELLY

Stuffed pork belly with bread, onion, parsley & garlic farce, on a bed of slow cooked white cabbage, apple, cider & pork jus.....£14.00



CONFIT DE CANARD À L'ORANGE

Confit duck leg in a classic delicate red wine & orange sauce, on a bed of Puy lentils, roasted carrots and leeks.....£10.00



ESCALOPE DE POULET

Boned out chicken leg, coated in a fine herb breadcrumbs.....£7.00



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



PINADE À LA GASCONNE

Pot roasted half of guinea fowl with a delicate Armagnac, leek, mushroom, tomato & cream sauce.....£17.50



VOL-AU-VENT CLASSIQUE

French butter puff pastry case filled with succulent strips of chicken and roasted mushrooms, in a classic Madeira & cream sauce.....£7.50



TAJINE DE POULET

Tender chunks of chicken breast, spiced with a tomato, cumin, paprika, garlic and cinnamon sauce with chickpeas, apricots & fresh coriander.....£9.00/£17.00



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

SIDES :

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

CREAMED MASH.....£5.00

TRUFFLE MASH.....£6.00

SPINACH MORNAY.....£6.50

FONDANT POTATOES.....£7.00

PRE-PACKED MAINS :

CHICKEN GOUJONS.....£11.50

HACHIS PARMENTIER D'AGNEAU (FRENCH SHEPHERD'S PIE)£13.50

GRATIN D'HIVER (FRENCH STYLE LENTIL & VEGETABLE BAKE)£11.50

PÂTÉS :

CHICKEN LIVER PÂTÉ£6.00

