



# MENU

Weekly Menu | 29<sup>th</sup> November to 4<sup>th</sup> December 2022

## PEARL BARLEY & BEETROOT SALAD

Small/large

With roasted cauliflower, carrots, fennel, red onions, edamame beans, in a balsamic & sun-dried tomato dressing.....£5.50/£8.50



## VEGETABLE RAGOÛT

With potatoes, chickpeas, roasted carrots, courgette, peppers, onions, garden peas, in a mild curry and tomato sauce.....£5.50/£8.50



## LÉGUMES RÔTI

Rosemary and thyme roasted carrots, butternut squash, parsnips, swede, red onions and spinach.....£5.50/£8.50



## PEA & SPINACH TOURTE

Light egg mix with cheese, garden peas, spinach, onion & mint.....£6.50



## GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese.....£8.50



## BOULETTES DE PORC

Handmade pork meatballs with cumin & paprika, in a tomato, white wine & vegetable sauce.....£12.00 for 6 meatballs - £2.50 each



## PORK BELLY

Stuffed pork belly with bread, onion, parsley & garlic farce, on a bed of slow cooked white cabbage, apple, cider and pork jus.....£12.00



## 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



## DAUBE DE BOEUF À LA GARDIANE

Classic beef casserole braised with carrots, onions and swede, in a rich red wine & orange zest sauce. Finished with black olives.....£9.00/£18.00



## BALLOTINE DE VOLAILLE

Deboned, rolled & poached chicken leg, filled with chestnut, cranberries, sage & chicken mousseline. Served with a rich wine and herb jus.....£18.50



## 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



## SUPRÊME DE POULET À LA NORMANDE

Chicken breast stuffed with a smoked bacon and chicken mousseline. Served with traditional apple cider, leek & cream sauce.....£9.50



## POULET À LA MOUTARDE

Tender chunks of chicken breast in a classic Dijon mustard, roasted mushrooms, leeks, garlic, herbs, white wine & cream sauce.....£8.00/£16.00



## TAGINE DE POULET

Tender chunks of chicken breast, spiced with a tomato, cumin, paprika, garlic and cinnamon sauce with chickpeas, apricots & fresh coriander.....£8.00/£16.00



## BOEUF CONFIT

Slow roasted beef for 12 hours in a rich red wine, Dijon mustard, tomato, French herb & confit onion jus.  
Not available in every market.....£18.00



## 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.....£16.00



## SOUPS :

SOUPE DE CÉLERI-RAVE ET TRUFFE (CELERIAC & TRUFFLE SOUP).....£5.00  
POULE AU POT (CHICKEN SOUP).....£5.00

## SIDES :

CARROTS, REMOULADE, LENTILLES, BRAISED RED CABBAGE  
CREAMED MASH, RATATOUILLE.....£5.00  
TRUFFLE MASH.....£6.00  
SPINACH MORNAY.....£6.50  
FONDANT POTATOES.....£7.00

## MAINS :

CHICKEN GOUJONS.....£11.00  
HACHIS PARMENTIER D'AGNEAU (FRENCH SHEPHERD'S PIE).....£13.50  
GRATIN D'HIVER (FRENCH STYLE LENTIL & VEGETABLE BAKE).....£10.50

## PÂTÉS :

CHICKEN LIVER PÂTÉ.....£6.00

## DESSERTS :

CRANBERRY CHEESECAKE.....£4.50

