



MENU

Weekly Menu | 9th to 15th May 2022



GIANT COUSCOUS SALADE À LA PROVENÇALE

With roasted peppers, red onions, courgette, sun-dried tomatoes, black olives and herb vinaigrette.....**£5.00 - £8.00**



SALADE DU MIDI

Steamed new potatoes with fennel, radish, finely diced red onions and parsley, in a whole grain mustard dressing.....**£5.00 - £8.00**



BROCOLI SALADE ET POIS CHICHES

With chickpeas, grated carrots, peppers, red onions, cranberries, sunflower seeds, in a citrus & wholegrain mustard dressing.....**£5.00 - £8.00**



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**



JARRET DE PORC

Honey and Dijon mustard glazed ham hock.....**£16.50**



CARBONNADE FLAMANDE

Traditional Flemish tender beef casserole braised in beer, with carrots, swede, leeks, celery, sweet & sour beef broth.....**£17.00**



CHICKEN & PRUNES CROQUETTE

Meat croquette with onion, garlic & herbs, coated in fine herb breadcrumbs.....**£6.50**



CROMESQUIS DE MAQUEREAU FUMÉ ET MORUE AUX CÂPRES

Smoked mackerel & cod fishcakes, crushed new potatoes, horseradish, capers, lemon zest, parsley and dill**£6.50**



ROULEAU DE SAUCISSE À LA LYONNAISE

Handmade pork sausage roll with Dijon mustard, caramelized onions & herbs, wrapped in French puff pastry.....**£8.50 per slice**



SUPREME DE GUINEA FOWL À LA PRINCESSE

Stuffed guinea fowl breast, served with delicate white wine, asparagus, cream and tarragon sauce.....**£11.00**



BALLOTINE CORDON BLEU

Boned, rolled & poached chicken leg, filled with home cooked ham, smoked cheddar, mozzarella, chicken & herb mousseline. Served with a delicate Madeira, leek, tomato & French herb jus.....**£17.00**



VOL-AU-VENT CLASSIQUE

French butter puff pastry case filled with succulent strips of chicken and roasted mushrooms, in a classic Madeira & cream sauce.....**£9.00**



TAGINE DE POULET

Tender chunks of chicken breast, spiced with a tomato, cumin, paprika, garlic and cinnamon sauce with chickpeas, apricots & fresh coriander.....**£15.00**



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**



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......**£17.50**



SOUPS :

SOUPE DE POISSON (CLASSIC FRENCH FISH SOUP).....**£6.00**

POTAGE BONNE FEMME (LEEK, POTATO & TRUFFLE SOUP).....**£5.00**

SIDES :

CARROTS, REMOULADE, RATATOUILLE, LENTILS, CREAMED MASH.....**£5.00**

SPINACH MORNAY.....**£6.00**

TRUFFLE MASH.....**£6.00**

FONDANT POTATOES.....**£7.00**

MAINS :

CHICKEN GOUJONS.....**£11.00**

PATES :

CHICKEN LIVER PÂTE.....**£6.00**

DESSERTS :

LEMON MOUSSE.....**£4.50**

