



# MENU

Weekly Menu | 1<sup>st</sup> to 7<sup>th</sup> August 2022



## ORZO & BUTTERNUT SQUASH SALAD Small/large

Roasted red onions, courgette, cherry tomatoes, green beans, in a basil, green pesto, garlic dressing..... **£5.50/£8.50**



## SALADE DU MIDI

Steamed new potatoes with fennel, finely diced red onions and parsley, in a whole grain mustard dressing..... **£5.50/£8.50**



## SALADE DE CHOU-FLEUR ET POIS CHICHES

Steamed cauliflower, chickpeas, roasted peppers, carrots, red onions, green olives, in a sun-dried tomato and French vinaigrette dressing..... **£5.50/£8.50**



## RED RICE SALAD

Carrots, beetroot, butter beans, spring onions, broad beans, garlic and red wine vinegar dressing..... **£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**



## PORC STROGANOFF Small/large

Strips of pork loin in a classic brandy, paprika, roasted mushroom & cream sauce..... **£8.00/£15.50**



## CONFIT DE CANARD AUX POIS

Confit duck leg on a bed of steamed new potatoes, garden peas, button onions, leeks & kale in a rich white wine & duck jus..... **£9.50**



## PAILLARDE DE VOLAILLE AU CITRON PICCATA

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



## SALADE LE PETIT MOULIN

Poached chicken breast, tomatoes, green beans, black olives, chicory, spring onions & parmesan dressed with a homemade Aioli dressing..... **£7.50/£14.50**



## CHICKEN & SULTANAS CROQUETTE

Meat croquette with onion, garlic & herbs, coated in fine herb breadcrumbs..... **£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..... **£9.50**



## 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..... £17.50**



## POT ROASTED CHICKEN Á 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 :

GAZPACHO ANDALOU (CHILLED TOMATO SOUP)..... **£5.00**

## SIDES :

CARROTS, REMOULADE, FRAICH TABOULÉ

CREAMED MASH..... **£5.00**

SPINACH MORNAY..... **£6.00**

TRUFFLE MASH..... **£6.00**

FONDANT POTATOES..... **£7.00**

## MAINS :

CHICKEN GOUJONS..... **£11.00**

## PATES :

CHICKEN LIVER PÂTÉ..... **£6.00**

