

Salads

Salade Niçoise

dressed salad of fine green beans, new potatoes, black olives, tomato and red onion with boiled egg, anchovy fillet and tuna.....£4.80 / £8.60

Tartiflette

traditional potato, smoked bacon and rebblechon cheese gratin with garlic, cream and herbs.....£4.25 / £8.50

**V** Roquefort cheese, watercress, apple & walnut salad

with dijon mustard dressing.....£5.25 / £9.50

Moules Marinière

steamed mussels in white wine with shallot and garlic finished with a cream reduction.....£5.75

Soup

**V** Classic French onion soup

from home made beef stock, with a gruyère cheese croûte served with artisan bread.....£3.95

Soupe du jour (Please ask)

served with artisan bread.....£2.95

Pasta

**V** Linguini pasta

tossed in basil oil with sundried tomatoes, comté cheese and chargrilled courgettes.....£4.95/£8.90

Penne pasta

in a white wine and dill sauce with poached salmon and petits pois.....£4.95 / £8.90

Linguini pasta

tossed in tomato sauce with chargrilled chicken, black olives and shaved parmesan.....£4.95/£8.90

LE WEEKEND

Our fabulous 2 course Lunch menu is still available on a separate menu (Served Saturday 12-6pm Sunday 12-4pm)

Vin Rouge

La Fête Rouge Vin de Pays d'Oc

by glass.....125ml £2.40.....250ml £4.80

Merlot, igt Cusumano, Sicilia Italy

by glass.....125ml £2.60.....250ml £5.20

Cabernet Sauvignon, Aresti Estate Selection Chile

by glass.....125ml £2.85.....250ml £5.70

Rioja, Bodegas de Abalos Spain

by glass.....125ml £2.85.....250ml £5.70

Vin Blanc

La Fête Blanc Vin de Pays d'Oc

by glass.....125ml £2.40.....250ml £4.80

Sauvignon Blanc, Aresti Estate Selection Chile

by glass.....125ml £2.75.....250ml £5.50

Pinot Grigio, igt Ardesia Italy

by glass.....125ml £2.75.....250ml £5.50

Chardonnay, Tin Roof Australia

by glass.....125ml £2.75.....250ml £5.50

Nibbles

Marinated Olives.....£3.50 **V**

Garlic Bread.....£1.50 **V**

Garlic Bread & Cheese.....£2.00 **V**

Gastronomique Evenings

Five Fantastic Courses of Regional French Cuisine for only £24.90 per person...with a live pianist.

All Gastronomique evenings are on the last Wednesday of each month (except December) and start from 7pm.

You may make a reservation for any number of people on Gastronomique Evenings.

Plats de Résistances

Chargrilled 8 oz ribeye steak.....£14.25

Served with gratin dauphinois.

Choose from either café de paris butter, provençal tomatoes and English watercress - OR - peppercorn sauce

Poached chicken breast

with a white wine, grape and tarragon sauce,

finished with crème fraîche.....£10.95

Slow cooked braised shoulder of lamb

with caramelised chestnuts and

pumpkin purée.....£13.95

Sautéed Wild Mushrooms

with courgettes and red peppers in a brandy and

paprika cream sauce, with a timbale of wild rice.....£9.95 **V**

Salmon

with a white wine and dill cream sauce, topped

with confit plum tomatoes.....£12.50

Natural smoked haddock

with crushed new potatoes and a citrus

butter sauce.....£12.50

Savoury Crepe

filled with spinach, ricotta cheese and pine nuts

with a sweet tomato sauce.....£9.95 **V**

All of the above served with new potatoes and seasonal vegetables

Rustic Boards

Charcuterie

selection of cured meat & salami with marinated black olives,

pickles, celeriac remoulade & artisan bread.....£5.95/£10.90

French cheese

served with pickles, grapes, celery, sundried tomatoes,

chargrilled artichokes & artisan bread.....£4.95/£8.90 **V**

Terrine and rillettes

pickles, orange marmalade & artisan bread.....£5.95/£10.90