

# À la Carte Evening Menu

## APPETISERS



Artisan Bread Selection £3.95 (V)  
Charcuterie (cold meat selection) with pickled gherkins £3.95  
Marinated Olives, ciabatta and balsamic vinegar £3.95 (V)

## STARTERS



Soup du Jour, our homemade soup of the day £4.75 (V)  
The "Petit Paris Salad" with chicken, bacon, mushrooms, shallots and red wine vinegar £6.25  
French Cheese Beignets with brandy apples and blackberries £5.95 (V)  
Cordoned Chicken and Pork Ballantine with prunes and walnut toasts £6.50  
Smoked Mackerel Escabeche with pickled carrots and shallots £6.50  
Crispy Tofu with baby sweetcorn, piquante peppers and sweet chilli £5.95 (VG)  
Wild mushrooms on toasted sourdough with hoummos and truffle £6.25 (VG)  
Moules Mariniere £6.95

## MEANS



Chicken Supreme 'Bourguignon Style' with parsley mash and red wine sauce £13.95  
Honey Roast Pork Shoulder with bubble and squeak, savoy cabbage, cider jus £13.95  
Poisson du Jour, please see daily specials  
Ricotta Gnocchi, with butternut squash, parmesan, red chard, pomegranite £13.50 (V)  
Moroccan Spiced Bean Burger with pickled radishes, guacomole and sweet potato fries £12.95 (VG)  
Pasta À La Antiboise, Tagliatelle with olives, sunblush tomatotes and pesto £12.95 (VG)  
Prime Lamb Rump with gratin dauphinois, green beans and rosemary jus £16.95

All steaks served with either French Fires or Sauteed potatoes

Prime Fillet Steak, wrapped in smoked bacon, stilton and port jus £23.95  
Dry Aged Sirloin Steak, with garlic mushroom sauce £18.95  
Rump Steak au Poivre, with peppercorn sauce £15.95

## Side Dishes £3.95

Sauteed potatoes, garlic mushrooms, french fries, honey roast chantennay carrots,  
garlic bread, side salad, sauteed green beans

## ALL DESSERTS £5.95



Mousse aux Chocolat with drunkem cherries  
Caramelised Banana with pecan nuts and passion fruit  
Chocolate Bread and Butter Pudding with creme anglais  
Ornage and Cardamom pannacotta  
French Cheese Selection with chutney and biscuits