

# À la Carte Evening Menu

## APPETISERS



- Artisan Bread Selection* £2.95 (V)  
*Saucisson and Choucroute (Special cured french sausage)* £3.50  
*Marinated Olives, ciabatta and balsamic vinegar* £3.50 (V)

## STARTERS



- Soup du Jour, our homemade soup of the day* £4.75 (V)  
*Petit Paris Salad, with chicken, bacon, mushrooms, shallots and red vine vinegar* £5.50  
*Smoked Ham Terrine, with pickled carrot and sweetcorn relish* £5.95  
*Grilled French Cheese Tartlet, with red onion marmalade* £5.50 (V)  
*Wild Forest Mushroom Crostini, with truffle and tahini houmous* £5.95 (V)  
*Wood Smoked Salmon, with celeriac remoulade, glazed chicory & citrus vinaigrette* £7.50  
*Honey Roast Duck Salad, with pomegranate & oranges* £6.95  
*L' Escargot Feuillète, land snails, girolle mushrooms, garlic & dijon creme* £6.95

## MAINS



- Free Range Chicken Supreme, with Lyonnaise potatoes, petit pois à la française and tarragon hollandaise* £13.95  
*Slow Braised Beef 'Bourguignon Style' with parsley pomme puree, red wine, shallots and port jus* £14.95  
*Poisson du Jour, please see daily specials*  
*Beetroot & Goats Cheese Gnocchi, with asparagus, parmesan, kale and candied walnuts* £12.50 (V)  
*Linguini Prima Vera, with courgettes, pea shoots, greens and basil pesto* £12.50 (VG)  
*Honey Roast Duck Breast a L' Orange, with five spiced fondant potatoes, roasted plums and red wine jus* £15.95  
*Lemon Thyme Roasted Lamb Cannon, with citrus artichokes, shoulder croquette, vine tomatoes and lamb jus* £16.95

- All steaks served with either French Fries or Sauteed potatoes*  
*Prime Fillet Steak, wrapped in smoked bacon, stilton and port jus* £22.95  
*Dry Aged Sirloin Steak, with garlic mushroom sauce* £18.95  
*Rump Steak au Poivre, with peppercorn sauce* £14.95

## Side Dishes £2.95

- Sauteed potatoes, garlic mushrooms, french fries, honey roast chantenmay carrots, steamed sugar snap peas,  
garlic bread, side salad, buttered new potatoes*

## ALL DESSERTS £5.95



- Crème Brûlée of the Day*  
*White Chocolate, Pistachio & Raspberry Mousse*  
*Dark Chocolate & Hazelnut Brownie with Vanilla Ice Cream*  
*Spiced Apple with Rum & Raisin Ice Cream*  
*Salted Caramel Parfait with Honey Comb*  
*Selection of Sorbets*  
*French Cheese Selection*

We will do our best to accommodate special dietary and allergy requirements but we cannot guarantee that dishes will be free from traces of nuts, wheat and dairy products. Please ask for the full allergen ingredients list