

MENU FIXE B - £25

POTAGE HIVERNAL **VG GFA**

asparagus soup topped with grilled asparagus stalks

CREVETTES À L'ESPAGNOL **GFA**

king prawns served Spanish-style with garlic, chilli, lemon and smoked paprika

LES MOULES FARCIES **GFA**

grilled mussels stuffed with a Pernod and garlic butter crumb

LA POULAILLÈRE **GFA**

smoked duck and chicken with walnuts in a light mayonnaise with raspberry coulis

LA CHÈVRE DE MONSIEUR SEGUIN **V**

warm goat cheese croutons on a bed of mixed leaves with an apple dressing and toasted pine kernels

L'ÉTABLE **GF**

traditional, French, red wine beef bourguignon with new potatoes & smoked bacon with garden vegetables

LE PETIT COCHON **GF**

fillet of pork in a port, lime and garlic sauce with creamy mash

LA MARÉE DU PÊCHEUR **GF**

seared seabass fillet with green beans, crushed potatoes and tomatoes in white wine, fresh herbs and lemon

LA ROSÉE DU MATIN **VG**

puff pastry case filled with wild and button mushrooms in an oat cream, white wine and herb sauce, served with rocket and "parmesan" shavings

LES PAINS

A LITTLE NIBBLE WHILE YOU WAIT?

Bread & Butter	£2.00
Garlic Bread	£3.00
Garlic Bread & Cheese	£4.00
Pitta Bread	£4.50
<i>with houmous & olives</i>	

SUR LE COTÉ

A TASTY SOMETHING ON THE SIDE

French Fries VG GF	£3.50
Garlic & Chilli Fries VG GF	£4.00
Cheesy Fries GF	£4.50
Roasted Vegetables VG GF	£4.50
Tom & Onion Salad VG GF	£4.50
Garden Veg V GF	£4.50

**10% DISCRETIONARY SERVICE
CHARGE ADDED TO ALL TABLES.**

**ALL GRATUITY IS DISTRIBUTED
DIRECTLY TO OUR HARD
WORKING STAFF**


BINDERS
EST. 1869
JSE 



MENU FIXE A - £15

SOUPE DU JOUR **VG GFA**

with French bread

PETIT POT DU JARDINIER **VG GF**

*leek and mushroom pot with an oat "béchamel"
served au gratin*

RILLETTE DU POISSONNIER **GFA**

coarse mackerel pate with French toast

ASSIETTE DE CHARCUTERIE **GFA**

*selection of continental meats
with pickles and French bread*

COCHON FERMIER

*pork & leek sausages on a bed of creamy mash
with an onion and red wine sauce*

STEAK HACHÉ **GF**

*our gorgeous burger served "The French Way" -
without a bun, and with your choice of
peppercorn sauce or garlic butter*

PARMENTIER DU POISSONNIER **GF**

traditional fish pie with a cheesy mash potato top

CASSOULET DU MARAÎCHER **VG**

*rich stew with vegan sausages, haricot beans,
smoked tofu, carrots and tomatoes*

FEELING HEALTHY?

GARDEN VEG ONLY £4.50
(perfect for sharing)

DU GRIL

LE McMICHEL **GFA** £11.50

*100% beef burger hand made by our chefs in a brioche bun
add bacon, cheddar, brie or a free-range egg for £1.50*

LE BENICÀSSIM **GFA** £13.50

*the gourmet burger - our beautiful burger lavished with bacon,
cheddar and a fried egg (sunny side up)*

LE PICARDIE **GFA** £13.50

*our 100% beef burger with Parma-ham, French brie,
and cranberry confit*

LES COLLINES **VG** £11.50

*Moving Mountains® burger in a "brioche" bun with roasted
vegetables, vegan "cheese", a thick tomato slice, cos lettuce,
and a spicy "mayo"*

L'ENTRECÔTE FRITES **GF** £22.50

8oz sirloin steak, with peppercorn sauce or garlic butter

ABOVE ALL SERVED WITH FRENCH FRIES

LES CRÊPES SALÉES

LA COMPLETE £9.50

ham, cheese, mushroom, tomato, fresh spinach and a fried egg

L'ANTI CANNIBALE **V** £8.50

spinach, grated cheese, mushroom, tomato and a fried egg

LA NORVÉGIENNE £9.50

*smoked salmon with soft cheese, lemon, chives, baby spinach
& crème fraîche*

LA CHÈVRE **V** £9.50

*soft goat's cheese with sundried tomatoes, spinach and a
tomato and basil sauce*

LA CHINOISE **N** £9.50

*shredded roast duck, Chinese-style, with cucumber and spring
onions in a plum sauce with shredded vegetables, cashew nuts
and toasted sesame seeds*