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
with houmous & olives



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

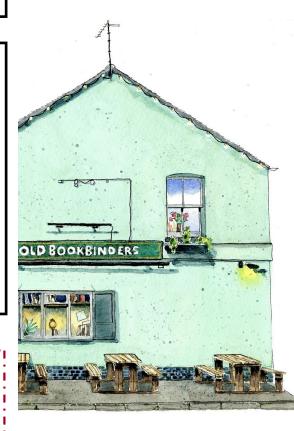
Roasted Vegetables VG GF \$4.50

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



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

80z 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 fraiche

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