

a taste of FRANCE

Friday 29th June from 6pm

TO START

Bouillabaisse

A broth of seafish and shellfish served with Rouille on toasted bread.

Classic Salade Nicoise

A refreshing salad made from tender leaves, young green beans, potatoes, olives, tomatoes and hard boiled eggs.

Soupe au Pistou

A chunky vegetable soup containing tender green beans, zucchini, tomatoes and vermicelli finished with pistou (similar to pesto).

Pissaladière

Similar to Neapolitan pizza but distinctly French, made from salt cured anchovy fillets, roasted bell pepper, Nicoise olives, served on a thin pizza dough.

Moules Marinière

Fresh mussels steamed in white wine with onions and parsley, finished with cream.

MAIN COURSE DISHES

Herbes de Provence Épaule d'Agneau

Slow-cooked shoulder of lamb stuffed with fresh herbs, served with fresh vegetables and the juices from the lamb.

Crampe la Longe de Porc Salée Roti

Braised pork loin, roasted, served with a rich sauce and provencale vegetables.

Poulet Roti aux Pommes de Terre au Four

Fresh chicken dipped in herbes de Provence and roasted with olive oil. Served with salt baked baby potatoes and Provencale vegetables.

Daube Provencale

A classic French stew containing chuck beef, fresh herbs, tomatoes and seasonal vegetables. Traditionally served with egg noodles.

Petit Farcis

Provençal stuffed vegetables. An assortment of Mediterranean vegetables, filled with vegetarian stuffing and served with ratatouille and salad.

Moules Marinière

Fresh mussels steamed in white wine with onions and parsley, finished with cream.

Bouillabaisse

A broth of seafish and shellfish served with Rouille on toasted bread.

Rumsteck aux Poivres (£3 supplement)

Rump steak cooked to your liking serve with peppercorn sauce, chips and salad.

SELECTION OF FRENCH SWEETS & CHEESES

2 course meal £16.95

3 course meal £18.95



Live entertainment
with **FRENCH CAFÉ
MUSIC** from Charlie
Hearnshaw and
Maxine Green – classic
French songs and
instrumental tunes.