



MENU FRANCAIS



Vendredi 27 Septembre

MOULES MARINIERE £6.95

Fresh Mussels steamed in White Wine, Onions and Parsley, finished with Cream

SOUPE FRANCAISE AUX OIGNONS £5.50

Traditional French Onion Soup with Gruyere Crouton

TERRINE DE LAPIN £6.95

Rabbit Terrine, Brioche Toast, Apple Chutney

SALADE NICOISE £5.95

Dressed Salad of Green Beans, Anchovy, Egg, Lemon and Basil

CAMEMBERT EN CUIT £7.95

Baked Camembert, studded with Garlic & Rosemary

COQ AU VIN £11.95

Chicken on The Bone, Red Wine, Shallots, Thyme, Stock and Vegetables, Pomme Puree

MOULES FRITES £12.50

*Fresh Mussels Steamed in White Wine, Onions and Parsley, Finished with Cream
Skinny Chips and Baguette*

SALADE DE PANISSES £11.25

Thick Cut Chick Pea Batons with a Salad of Broad Beans, Peas and Orange Dressing

CONFIT DE CARNARD A LA ORANGE £12.95

Leg and Thigh of Duck, Slowly Cooked, served with Orange Sauce, Pomme Puree

PITHIVIER A LA BRIE FRANCAIS, TOMATE ET COURGETTE £10.95

*Puff Pastry Parcel of French Brie, Tomatoes and Courgettes, Carrot Puree,
Roasted Vegetables and Greens*

FILET DE BAR AVEC SAUCE VIERGE £13.95

*Fillet of Seabass, Olive Oil, Lemon Juice, Tomato Con Casse and Chopped Basil Salsa.
Served with Herb & Butter Potatoes*

BOEUF BOURGUIGNON £11.50

Beef Casserole, Red Wine, Onion, Bacon, Tomato, Chestnut Mushrooms, Celeriac Mash

French Desserts Available to Order on The Night

Please Call 01884 855 419 To Book Your Table!

