

# À LA CARTE



## Les Entrées

**SOUPE DU JOUR** **V** £7.25  
A large bowl of homemade soup served with warm French bread.

**SOUPE À L'OIGNON** £7.95  
Classic French onion soup, made with beef stock and finished with cheese croutons.

**CREVETTES À L'AIL ET AU PIMENT** £9.95  
Tiger prawns cooked with garlic, chilli and tomato, served with French bread.

**DEMI DOUZAIN D'ESCARGOTS** £9.95  
Six snails cooked with garlic and parsley butter, served in their shells with French bread.

**MOULES MARINIÈRES À LA CRÈME** £9.95  
Mussels cooked in a white wine, garlic cream and herb sauce, served with French bread.

**SAINT-JACQUES POÊLÉES** £10.95  
King scallops served with black pudding and celeriac puree.

BASKET OF FRENCH BREAD - £2.95  
BOWL OF MARINATED OLIVES - £3.95  
FRENCH BREAD AND OLIVES - £5.95  
GARLIC BREAD - £3.95

**CAMEMBERT AU FOUR** £9.95  
Whole baked Camembert with thyme, butter and white wine with baked French bread.

**ASSIETTE DE CHARCUTERIE** £9.95 £15.95  
A selection of cured meats, pâté with cheese, chutney, olives and crusty bread. for one two to share

**PÂTÉ DE FOIES DE VOLAILLE** £7.25  
Chicken liver pâté, served with French bread and a tasty onion marmalade.

## Les Plats Additionnels £ 4.25

FRENCH FRIES  
HERB MASH  
DAUPHINOISE POTATOES  
BUTTERED NEW POTATOES

GREEN BEANS  
RATATOUILLE  
BRAISED RED CABBAGE  
SAUTÉED MUSHROOMS

MIXED SALAD  
TOMATO & SHALLOT SALAD

### FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to a member of the waiting staff about your requirements

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## Les Plats Principaux

<b>MOULES MARINIÈRES À LA CRÈME</b> Mussels cooked in a white wine, garlic cream and herb sauce, served with fries.	£16.95	<b>SAUMON PROVENÇALE</b> Pan fried salmon steak on roasted Mediterranean vegetables and cherry tomatoes with a tomato and basil sauce, served with garlic roasted new potatoes.	£18.95
<b>CONFIT DE CANARD</b> Slow roast duck leg served on Dauphinoise potatoes green beans and redcurrant sauce.	£18.95	<b>PAUPIETTE DE POULET</b> Chicken breast stuffed with brie and sun blasted tomato, wrapped in air dried ham, served on new potatoes, and green beans with a smoked cheese sauce.	£18.95
<b>FILETS DE LOUP DE MER</b> Pan fried fillet of Sea bass with crushed new potatoes with a creamy white wine, white bean and mussel sauce.	£19.95	<b>STEAK DE CHEVREUIL POÊLÉ</b> Pan fried venison steak served on roast garlic mashed potato, slow braised red cabbage, with a red wine and balsamic sauce.	£24.95
<b>FILET DE BOEUF</b> 8oz pan fried fillet of beef, cooked to your liking served with French fries and your choice of either: Diane / Green peppercorn / Bacon & blue cheese sauce.	£34.95	<b>TARTE AUX CHAMPIGNONS ET PONT L'ÉVÊQUE V</b> Leek, mushrooms and Pont l'Évêque tart, served with salad and fries.	£16.95
<b>STEAK FRITES</b> 16Oz Himalayan salt aged rib eye on the bone, served with French fries and your choice of sauce. (Recommendation cooked medium).	£32.95	<b>TAGINE MAROCAIN DE LÉGUMES V</b> Moroccan spiced vegetables tagine with mixed vegetables and pulses, cooked with tomatoes and ras el hanout spices. Served with apricot bulgar and minted raita (also available with lamb kofta for £18.95)	£16.95
<b>SELLE D'AGNEAU</b> Pan roasted rump of lamb with dauphinois potatoes, braised red cabbage and a rich red wine and rosemary sauce.	£24.95	<b>BOEUF BOURGUIGNON</b> Tender chunks of beef slowly braised in red wine and beef stock with onions, mushrooms and bacon served with mashed potato.	£21.95
<b>POITRINE DE PORC</b> Pork belly slow cooked with apples and herb de Provence served on apple scented mashed potatoes with a mustard cream sauce.	£19.95	<b>RISOTTO AUX CHAMPIGNONS VÉGAN Vg</b> Wild mushrooms cooked with shallots and leeks in a creamy risotto.	£14.95

## Les Desserts

<b>CRÈME BRÛLÉE</b> A traditional caramelised Crème Brûlée.	£7.25	<b>POT AU CHOCOLAT</b> An old Rustique classic chocolate pot served with shortbread and crème fraîche.	£6.95
<b>TARTE AU CITRON</b> A zesty glazed lemon tart served with creme fraiche.	£7.25	<b>CRÊPE À LA BANANE ET SAUCE CARAMEL</b> French crêpe filled with banana, smothered in caramel sauce and served with vanilla ice cream.	£7.95
<b>TARTE TATIN</b> A classic apple tart served with vanilla ice cream.	£7.95	<b>SÉLECTION DE FROMAGES FRANÇAIS</b> A selection of fine French cheeses with apples, grapes and mixed leaves, served with French bread.	£9.95
<b>LE STICKY TOFFEE PUDDING</b> A classical sticky toffee pudding served with caramel sauce and vanilla ice cream.	£7.50		