



## Summer Menu

### A selection of Appetisers

£1.95-£7.50

#### Starters

Ham hock terrine with remoulade salad & cornichons	£5.50
Pan fried tiger prawns with garlic, chilli & coriander	£6.95
Duck rillettes with a spicy plum chutney	£5.95
Creamy risotto of asparagus, broad beans & peas <b>V</b>	£5.50
Tuna carpaccio, sauce vierge with tomato & tarragon	£6.50
Provençal tart of goats cheese, finished with pistou <b>V</b>	£5.95
Petit Gourmand fishcakes, tartare sauce	£6.50

#### Mains

Braised blade of Scotch beef bourguignonne, creamy mashed potato	£13.95
Seafood cassalette cooked in a rich shellfish bisque, topped with puff pastry	£12.95
Slow roast belly of pork, herb and citrus crust, gratin dauphinois	£13.50
Bois Boudran free range chicken breast, pilaff rice	£13.95
Fillet of Scotch beef with Roquefort, walnut & parsley pesto served with frites	£19.95
Grilled fillet of Dorade on a red pepper, fennel and onion ragout with new potatoes	£13.95
Barnsley lamb chop, gratin dauphinois, garlic and thyme jus	£14.95
Aubergine, courgette, tomato and butterbean gratin, roquette and pine nut salad <b>V</b>	£12.95

#### Salads

Mixed leaf salad with pear, walnuts and blue cheese <b>V</b>	£5.50/£9.50
Warm Confit duck salad, spiced orange and spring onion dressing	£5.95/£9.95
Salad nicoise with smoked mackerel	£5.50/£9.50

### A selection of Sides Dishes

All £2.50

#### Simply Pan-Fried

**Served with a flavoured butter, frites and a chunky tomato & roquette salad.**

Medallions of Scottish rump steak	£14.95
Free range chicken breast	£12.95
Marinated salmon escalope	£13.95
Halloumi & sweet peppers <b>V</b>	£11.95

#### Plat du Jour £8.95 / Any Starter & Plat du Jour £12.95

Served Lunchtimes Tues – Sat 12:00 to 2:00 / Evenings Tues – Fri 6:15 to 7:15

<b>Tuesday -</b>	Pan-fried pork fillet, pomme puree, charcutiere sauce
<b>Wednesday -</b>	Toulouse sausages boulangere
<b>Thursday -</b>	Coq au Vin
<b>Friday -</b>	Fish goujons, frites & tartare sauce
<b>Saturday -</b>	Fricadelles "Meat Ball" provencale sauce & tagliatelli

#### Desserts

Hot chocolate Moelleux with crème chantilly	£5.50
Apricot and almond tart with amaretto mascarpone	£5.50
Turrón and cherry Baked Alaska	£5.50
Vanilla crème brûlée	£5.50
Crepes suzette, vanilla ice cream	£5.50
Petit Gourmand Knickerbockerglory	£4.95
Cheeseboard with Spicy Plum Chutney	£6.50

Food may contain nuts or traces thereof.