



MENU

Weekly Menu | 12th to 17th October 2021



VEGETABLE RAGOÛT

With potatoes, kidney beans, roasted carrots, courgettes, peppers, onions, garden peas, in a mild curry & tomato sauce.....£4.50 - £7.50



CELERIAC & QUINOA SALADE

With roasted celeriac & carrots, red onions, broad beans, kale, red rice, in a citrus dressing.....£4.50 - £7.50



RAGOÛT DE COURGE ET POIS CHICHES

Roasted butternut squash, sweet potato, swede carrots and chick peas, in a thick tomato, cumin & paprika sauce, with onions, garlic and a hint of chilli£4.50 - £7.50



PROVENÇAL VEGETABLE ORZO SALADE

With roasted peppers, red onions, courgettes, aubergine, sun-dried tomatoes, black olives and herb vinaigrette£4.50 - £7.50



GRATIN DAUPHINOIS

Finely sliced potatoes layered with garlic, béchamel and cream, topped with cheese.....£8.00



BOULETTES D'AGNEAU À LA CATALANE

Handmade lamb & mint meatballs, with cumin & paprika, in a thick tomato, white wine, vegetable & herb sauce£10.00 for 6 meatballs - £2.00 each



BOEUF BORDELAISE

Classic beef casserole, slow braised in a rich red wine sauce, with roasted mushrooms & button onions£16.00



PORC BELLY

Stuffed pork belly, with bread, onion, parsley & garlic farce, on the bed of slow cooked white cabbage, apple, cider and pork jus.....£16.00



CHOU FARCI

Stuffed Savoy cabbage, layered with a traditional pork, onion & garlic farce, baked in a thick tomato sauce.....£12.50



CANARD À L'ORANGE

Confit duck leg with a classic delicate red wine & orange sauce, on a bed of Puy lentils, roasted carrots and leeks£9.00



BALLOTINE CORDON BLEU

Boned, rolled & poached chicken leg, filled with a home cooked ham, smoked cheddar, mozzarella, chicken & herb mousseline. Served with a delicate Madeira, leek, tomato & French herb jus.....£16.50



VOL-AU-VENT CLASSIQUE

French butter puff pastry case filled with succulent strips of chicken and roasted mushrooms, in a classic Madeira & cream sauce.....£8.00



CHICKEN - TOMATO & BASIL CROQUETTE

Meat croquettes with onion, garlic & herbs, coated in fine herb breadcrumbs£6.00



SUPRÊME DE POULET FARCI AUX TRUFFES

Chicken breast stuffed with a black truffle, wild mushroom and chicken mousseline with a delicate Armagnac, leek and cream sauce.....£8.50



COQ AU VIN

Suprême chicken, in a classic red wine, smoked bacon lardon, roasted mushroom & button onion sauce.....£7.50



POULET À LA D'ARTOIS

Tender chunks of chicken breast with artichoke hearts, baby onions and carrots in a rich Madeira and herb sauce£14.00



POT ROASTED CHICKEN À L'ANCIENNE

Stuffed with a traditional bread, sage, onion & garlic farce. Served with a rich red wine & chicken jus.

Not available in every market.....£14.00



BOEUF CONFIT

Slow roasted beef for 12 hours in a rich red wine, Dijon mustard, tomato, French herb & confit onion jus.

Not available in every market.....£16.00



SOUPS :

SOUPE DE CRESSON (Watercress soup).....£4.50

SOUPE AUX CHAMPIGNONS SAUVAGES (Wild mushroom soup).....£4.50

SOUPE DE POISSONS (Classic French fish soup).....£5.50

SIDES :

CARROTS, REMOULADE, RATATOUILLE, LENTILS, BEETROOTS, CREAMED MASH, FRAICH TABOULÉ£4.50

BUTTERNUT SQUASH & SWEDE PURÉE.....£5.00

SPINACH MORNAV.....£6.00

TRUFFLE MASH.....£5.50

FONDANT POTATOES.....£7.00

MAINS :

CHICKEN GOUJONS.....£10.00

PATES :

CHICKEN LIVER PÂTÉ£6.00

DESSERTS :

CRÈME CARAMEL£4.00

