

« APÉRITIF »

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,80

MIXED OLIVES MARINATED IN OLIVE OIL,
GARLIC & HERBS

PIQUANT MIXED OLIVES 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,50

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD WITH
PARSLEY AND SEA SALT

PISSALADIÈRE

TRADITIONAL WARM FLATBREAD FROM
NICE WITH CARAMELISED ONIONS

ANCHOVY 4,45
ANCHOVIES, OLIVES
AND PARSLEY

REBLOCHON 4,95
REBLOCHON CHEESE
AND THYME

« STARTERS »

FRENCH ONION SOUP 5,95

RUSTIC FRENCH ONION SOUP WITH A SOUR-
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

CALAMARI 6,75

BREADCRUMBED SQUID SAUTÉED IN GARLIC,
LEMON AND PARSLEY WITH TARTARE SAUCE

BAKED CROTTIN 6,75

TRADITIONAL GOATS CHEESE FROM THE LOIRE
VALLEY, SERVED WARM WITH LAMB'S LETTUCE
AND APPLE SALAD, WALNUTS, CROUTONS AND
GOLDEN RAISINS

CHICKEN LIVER PARFAIT 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED Brioche
AND SPICED APPLE CHUTNEY

PRAWN GRATINÉE 7,95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI
AND TOMATO SAUCE WITH TOASTED GARLIC
AND PARSLEY CROUTONS

SEASONAL ENGLISH ASPARAGUS 6,95

SERVED WARM WITH A CHOICE OF TARRAGON AND
CHIVE VINAIGRETTE OR HOLLANDAISE SAUCE

CRAB MAYONNAISE 8,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,
CAPERS AND TARRAGON WITH TOASTED
SOURDOUGH BREAD

CHARCUTERIE BOARD 7,25

JAMBON DE SAVOIE, SMOKED DUCK BREAST,
SAUCISSON SEC AND DUCK RILLETTES WITH
BABY GEM SALAD AND CHARGRILLED
PAIN DE CAMPAGNE

SMOKED SALMON 7,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS,
BABY CAPERS AND CRÈME FRAÎCHE DRESSING
WITH TOASTED SOURDOUGH BREAD

STEAK TARTARE 6,95

FINELY CHOPPED RAW BEEF MIXED WITH
SHALLOTS, CAPERS, CORNICHONS,
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &
BREAKFAST DAILY**

« LIGHT MAINS »

GOATS CHEESE SALAD 10,50

WARM GOATS CHEESE AND ROASTED VEGETABLE
SALAD WITH BLACK OLIVE TAPENADE CROSTINI

**SPINACH AND MUSHROOM
CRÊPES** 10,95

BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 11,95

CHARGRILLED CHICKEN WITH AVOCADO, BABY
GEM LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS
AND A MUSTARD DRESSING

TUNA NIÇOISE 13,95

CHARGRILLED FRESH TUNA STEAK (SERVED
MEDIUM RARE) ON CLASSIC NIÇOISE SALAD WITH
FRENCH BEANS, CHERRY TOMATOES, BLACK
OLIVES, PEPPERS, NEW POTATOES, EGG, BABY
GEM LETTUCE AND RED ONION

SALMON 13,50

CHARGRILLED SALMON WITH RATATOUILLE AND
A LEMON JUICE AND OLIVE OIL DRESSING

« MEAT & FISH »

BEEF BOURGUIGNON 16,50

TRADITIONAL BEEF BOURGUIGNON WITH POTATO
AND CHIVE PURÉE, BACON LARDONS AND
CHESTNUT MUSHROOMS

ESCALOPE DE VEAU 13,95

SAUTÉED BREADED VEAL ESCALOPE WITH
WATERCRESS, LEMON AND VEAL JUS

ROAST SEABASS 15,95

ROAST SEABASS FILLET, BRAISED FENNEL
AND A CHAMPAGNE BEURRE BLANC WITH
CHIVES AND TOMATO CONCASSE

ROAST DUCK BREAST 14,95

ROASTED DUCK BREAST (SERVED PINK) WITH
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

ROASTED PORK BELLY 13,95

PAN ROASTED PORK BELLY WITH GRATIN POTATO,
BRAISED SAVOY CABBAGE, APPLES, THYME
AND CALVADOS JUS

BRETON FISH STEW 14,50

TRADITIONAL BRETON FISH STEW OF SEABASS,
MUSSELS, CLAMS, PRAWNS AND SQUID WITH
TOMATO, WHITE WINE AND CHILLI

POULET RÔTI 13,95

CORN FED CHICKEN SUPRÊME, HERB ROASTED
WITH BACON, POTATO PURÉE, ARTICHOKE,
FRENCH BEANS, CHERRY TOMATOES,
BLACK OLIVES AND A VEAL JUS

FISH PARMENTIER 12,95

COD, HADDOCK, PRAWN AND SALMON IN
A CREAMY WHITE WINE AND LEEK SAUCE, TOPPED
WITH MASH POTATO AND GRUYÈRE CHEESE

COD GOUJONS 11,95

BREADCRUMBED SLICES OF COD FILLET
WITH FRITES, BRAISED MINTED PEAS
AND TARTARE SAUCE

« GRILLS »

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART
OF RURAL BRITTANY IN THE WEST OF FRANCE
WHICH IS RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED
'BRETON' CHICKEN** 11,95

SERVED WITH FRITES

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

PROVENÇALE SAUCE 1,70

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED
ONIONS AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,50

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

« STEAKS »

ALL OF OUR STEAKS ARE FROM 30 DAY
AGED GRAIN FED CATTLE AND SERVED
CHARGRILLED WITH FRITES

10OZ RIBEYE 17,50

10OZ SIRLOIN 18,95

7OZ FILLET 20,50

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30

NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

BÉARNAISE SAUCE 1,95

TARRAGON, EGG, SHALLOT
AND BUTTER SAUCE

ROQUEFORT BUTTER 1,95

NORMANDY BUTTER WITH
ROQUEFORT CHEESE

PEPPERCORN SAUCE 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

TRUFFLE HOLLANDAISE 2,95

HOLLANDAISE SAUCE INFUSED
WITH BLACK TRUFFLES

« PLATS RAPIDES »

STEAK FRITES 11,95

CHARGRILLED THINLY BEATEN OUT
MINUTE STEAK WITH FRITES AND GARLIC
BUTTER (SERVED PINK)

POULET GRILLÉ 12,50

CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

MOULES FRITES 12,95

MUSSELS COOKED WITH WHITE WINE,
GARLIC, SHALLOTS, PARSLEY AND FRESH
CREAM, SERVED WITH FRITES

SIDES

FINGER CARROTS
glazed with parsley 2,95

**BRAISED MINTED
PEAS** 3,25

CREAMED SPINACH
3,95

TOMATO SALAD
with basil and shallots 3,25

GREEN SALAD
2,95

FRITES
2,95

FRENCH BEANS
3,25

GRATIN POTATO
3,25

« JUNE SPECIALS »

STARTER

TOMATES BRETON 6,50

MIXED BRETON HERITAGE TOMATOES
WITH SOFT GOATS CHEESE, CAPERS,
BLACK OLIVES AND SHALLOTS SERVED
ON GRILLED SOURDOUGH BREAD

MAINS

RUMP OF LAMB 15,95

RUMP OF LAMB WITH A FENNEL, OLIVE OIL
AND POTATO PURÉE, ROASTED FENNEL,
BLACK OLIVE AND GARLIC JUS

ASPARAGUS RISOTTO 11,50

SEASONAL ENGLISH ASPARAGUS RISOTTO
WITH BABY SPINACH, SOFT GOATS CHEESE
AND PEA SPROUTS

HAKE PROVENÇALE 13,95

HERB CRUSTED HAKE PROVENÇALE WITH
BLACK OLIVES AND BASIL, SERVED
WITH JERSEY ROYAL POTATOES

DUCK CONFIT 13,50

CRISPY DUCK CONFIT WITH SAUTÉED
SARLADAISES POTATOES, BUTTON ONIONS,
GARLIC AND PARSLEY WITH A VEAL
AND THYME JUS

SIDE

PICKLED CUCUMBER 3,95

CHILLED PICKLED CUCUMBER WITH DILL

DESSERT

WHITE CHOCOLATE MOUSSE 5,50

WHITE CHOCOLATE MOUSSE WITH
SUMMER FRUITS AND
CRUMBLLED SHORTBREAD

« WINE PAIRING »

AS A SUGGESTED WINE PAIRING
WITH THE TOMATES BRETON,
WE RECOMMEND

PICPOUL DE PINET 2017

DOMAINE DE ROQUEMOLIÈRE

5,95 / 8,25 / 23,50

CRISP AND REFRESHING WITH HINTS
OF TROPICAL FRUITS THIS LIGHT
BODIED, DRY WHITE WINE IS ALSO AN
IDEAL PARTNER FOR ANY OF OUR
SEAFOOD DISHES

— MONDAY - FRIDAY —

**LUNCH & EARLY EVENING
SET MENU**

12 NOON - 7PM

ASK YOUR WAITER TO SEE THE MENU