

La Perle

Apéritif

Kir Royale	£9.50
Pastis Ricard	£4.00
Ratafia de Champagne	£4.50

Les entrées

Soupe du Jour & homemade bread (v)	£5.95
Moules Marinière <i>Cornish mussels</i>	£7.95
Tomato confit & Fourme d'ambert blue cheese tart (v)	£6.95
Tiger prawns façon Tempura, beetroot & cucumber julienne, mango coulis	£9.95
Smoked haddock soufflé, light horseradish cream	£7.95
Black pudding 'Landais', apple purée, pickled red cabbage	£7.95
Salad Lyonnaise, lardons, comté cheese, potatoes, poached egg	£8.95

Les plats

Chef's signature dish, 7 hr slow cooked shoulder of lamb, buttered mash potato, turned vegetables	£15.95
Mixed seafood puff pastry pie in lobster sauce, fine green beans, pomme dauphines	£16.95
Vegetarian risotto, cream, chilli, lime, coriander, roasted baby tomatoes, parmesan tuile (v)	£13.95
Wood pigeon, Jerusalem artichoke, wild mushroom & cauliflower purée, Champagne sauce	£16.95
Pan fried Cornish Scallops, pain d'epice, beurre noisette, celeriac purée, leeks fondu, confit potato	£18.95
Rump of Veal, broccoli & pine nut purée, brussel sprouts & bacon, chorizo & black olive butter	£17.95
Moules Marinière & frites <i>Cornish mussels</i>	£13.95

La grillade

Superb quality Hampshire steaks available daily with a choice of potatoes & sauces below

6oz Bavette steak	£12.95
8oz Sirloin	£14.95
8oz Rib Eye	£17.95

Hand cut pomme pont neuf
Bearnaise

French fries
Peppercorn

Mash potato
Fourme d'ambert blue cheese sauce

La Perle

Sides

£3.25

French Fries	Hand cut pomme pont neuf	Mash potatoes
Green beans with shallots & garlic	Mixed Salad	Tomatoes, red onions, balsamic syrup

Les desserts

Tart tatin, honey & ice cream	£6.95
Warm raspberry, chocolate & nougat tart, caramel sauce, vanilla ice cream	£7.95
Winter fruit strudel with pistachio crème anglaise	£7.95
Selection of <i>Giggi's</i> homemade ice cream (2 or 3 scoops)	£5.95 /£6.95
Selection of French cheeses served with salad & homemade bread or cheese biscuits	£7.95

Lunch £10 prix fixe

1 course ~ glass of wine (125ml), beer or soft drink

- Beef Bourguignon with pilaf rice
- Chicken chasseur & buttered mash potato
- Moules Marinière & frites
- Traditional Coq au Vin with buttered mash potato
- Mixed seafood pancake & mixed leaves
- Croque Monsieur, french fries & mixed salad (v alternative)
- Croque Madame, fried eggs, french fries & mixed salad (v alternative)
- Omelette with choice of 3 (cheese, ham, tomato, mushrooms) french fries & mixed salad (v option)

Wednesday evening Special

Every Wednesday evening choose from

**½ corn fed Roast Chicken & frites or ½ Lymington Lobster & frites
with any wine by the glass (125ml)**

½ corn fed Roast Chicken & frites	£13.95
½ Lymington Lobster & frites ~ <i>served cold, thermidor, or cooked in garlic butter</i>	£19.95

All meat & fish is free range & sourced locally where possible

Children's ½ portions available ~ Please talk to us for any dietary requirements