

SNACK MENU

SALADE AUX CHÈVRE ET CHAMPIGNON GRILLÉ
Grilled goats cheese and field mushroom on mixed leaves, tomato relish £8.50

TARTE D'AIGLEFIN FUMÉ ET POIREAUX
Smoked haddock and leek tart, topped with hollandaise and a poached egg £8.00

SALADE DE BETTERAVE ET FETA
Lightly pickled beetroot, crumbled feta cheese, roasted pinenuts and bacon
on spinach salad £7.90

SALADE CAESAR AU POULET RÔTI ET BACON
Caesar salad with marinated roast chicken and bacon £9.80

ESCARGOTS À L'AIL
Baked Bourgogne snails in garlic, shallots, and herb butter £8.00

SOUPE DU JOUR
Fresh homemade soup of the day £6.70

LES SANDWICHS (served with salad)

SAUCISSE ET OIGNONS BRAISÉS
Warm pork sausage and braised onion £5.80

CROQUE MONSIEUR OU MADAME
Croque Monsieur (Madame with a fried egg add 25p) £6.50

BACON ET BRIE
Warm bacon and brie sandwich £5.90

CANARD À L'ORIENTAL EN ROBE
Warm shredded duck, hoi sin sauce, spring onion and cucumber wrap £7.00

BRIE ET SA COMPOTÉ D'OIGNON
Warm brie and onion compote sandwich £5.50

FRITES (fries) £3.00

LES PLANCHES

CHARCUTERIE ET FROMAGES
Cold meats and cheeses served with marinated olives, blushed tomatoes,
Chutneys, pickles and bread £19.00

CAMEMBERT
Baked whole Camembert studded with garlic rosemary, chutneys, fries, crudités and bread
£12.50

LES PLATS

ENTRECÔTE GARNIE (35 day dry aged)
Rib eye steak, fries and salad £19.00

CASSOULET DE CONFIT DE CANARD
Slow cooked duck confit cassoulet £12.95

RISOTTO À LA BOUBEURRE
Roasted butternut squash risotto, rocket leaves, parmesan and pinenuts £9.00
Or with the addition of marinaded roast chicken leg £12.50

LINGUINIS A CREVETTES SAUTÉES
Pan fried tiger prawns, garlic and lemon, spinach and linguini £12.00

RAGÔT DE SAUCISSES AUX HARICOT DE LIMA
Hampshire pork and herb sausage, rich tomato and butter bean casserole £7.95

LE STEAK HACHÉ FRITES
Pan fried ground steak burger with fries and salad
(peppercorn, blue cheese or shallot and thyme sauce) £9.50

SIDE DISHES

FRITES £3.00
DAUPHINOIS POTATO £3.00
PAIN £3.00
SALADE £3.00
BUTTERED VEGETABLES £3.50
MARINATED OLIVES AND BLUSHED TOMATOES £4.00
BREAD, OLIVE OIL AND BALSAMIC VINEGAR £3.75
PEPPERCORN, SHALLOT & THYME, OR BLUE CHEESE SAUCE £2.00

LES DESSERTS (all £5.95)

QUENELLES DE CHOCOLAT AMER
Rich dark chocolate quenelles, crème anglaise and chocolate caraque

TARTE AUX POMMES ET CRÈME GLACÉE AU CALVADOS
Baked apple and crème patissier puff pastry tart, calvados ice cream

PUDDING AU CITRON ET BRIOCHE
Warm lemon brioche bread and butter pudding, vanilla ice cream

CRÈME BRULÉE VANILLE
Vanilla Crème brulee

PANACHÉ GLACÉE
Selection of ice creams in a tuile basket

ASSIETTE DE FROMAGES
Selection of French and English cheeses with bread £8.75

SERVICE NOT INCLUDED