

## Lunch Menu

### Lunch Special

#### Croque monsieur

Pan fried ham and Swiss cheese sandwich served with a light cheese sauce, salad garnish and fries

\*\*\*\*\*

#### Chocolate profiteroles £7.95

### Just a Baguette

Freshly baked French bread with salad garnish coleslaw and your choice of filling

Egg mayonnaise and onion	£5.75
Cheddar cheese and spring onion	£5.75
Tuna and red onion mayonnaise	£5.95
Honey roast ham and tomato	£5.95
French columiers and spicy pear	£6.25

### La Bonne Auberge Tasting Platter

Tempura king prawn with chilli sauce, chicken satay skewer, fresh olives, ripe melon and proscuitio, mini croque monsieur, espresso of soup, mixed seasonal salad and a chocolate profiterole. All for only

**£12.50**

### Side Orders All £2.95

Mixed or green salad	tomato and onion salad
French fries	mashed potatoes
Sauté mushrooms	garlic bread
Peppercorn sauce	panaché of vegetables

- Short of Time ? Please let us know if you require faster service today !
- All of the products for sale on this menu could contain nuts
- Please note that all products are free from GM ingredients

## Starters, snacks and main meals

Chef's freshly prepared soup made daily from the finest market ingredients	£5.00
Rich chicken liver pâté scented with garlic and cognac, spicy pear compote and toasted brioche	£6.50
French onion soup baked with Swiss cheese crouton	£7.00
Gruyere cheese and herb omelette with creamed mushrooms and salad garnish	£8.50
Crispy fried haddock with spring onion mash, pea beurre blanc	£10.00
Pea and leek risotto (V) With mascarpone cheese, grilled asparagus, goats cheese, sun dried tomato pesto	£11.00
Warm chicken and bacon salad with parmesan cheese, strawberries, pine nuts, boiled egg and raspberry vinaigrette	£11.00
La Bonne Auberge burger Our own special recipe made with 100% Scotch beef comes with a toasted olive oil sourdough seeded bun, crisp lettuce, tomato, red onion, peppercorn mayo and fries	£12.00
Cajun spiced salmon fillet with seasonal salad and lemon butter sauce	£14.00
Chargrilled rib eye steak with haricot vert, tomato, green peppercorn sauce and French fries	£14.00
Fillet of Scotch beef stroganoff Tender strips of beef fillet with a brandy and paprika sauce, braised rice	£16.00

## Desserts

Vanilla panna cotta With pineapple, orange and passion fruit compote	£5.95
Brandy au chocolate With banana Ice cream	£5.95
Sticky toffee pudding with vanilla ice cream	£5.95
Fresh fruit salad with blackcurrant sorbet	£6.50
Selection of cheese With pear chutney and bath olivers	£7.25

**An optional service charge of 12.5% will be added to your bill. Please let us know if you would like it removed.**

## Dinner Menu

Chef's freshly prepared soup made daily from the finest market ingredients

#### Rich chicken liver pâté

scented with garlic and port with spiced pear chutney and toasted brioche

\*Pinot Noir, Destinéa, Val de Loire, Joseph Mellot, Loire, France £4.10 / 125ml glass

#### Timbale of Royal Greenland prawns

herb cream cheese, tomato and brandy emulsion and fresh orange

\*Picpoul de Pinet, Domaine Sainte-Anne, Languedoc-Roussillon, France £4.10 /125ml glass

#### Saladette of warm mushrooms

with crumbled feta and sun blushed tomatoes aged sherry vinaigrette

#### La Bonne Auberge hot and sour soup

with Thai herbs, spices, coconut and king prawns



#### Honey lemon and sage marinated pork steak

with mature cheddar mash, roast tomato and chilli compote, peppercorn sauce

#### Cajun spiced cod loin

sauté new potatoes, spinach, tomato, pea and lemon butter sauce

#### Pea and leek risotto (V)

with mascarpone cheese, asparagus and grilled goats cheese sun dried tomato pesto

#### Pan fried chicken breast

with winter root vegetable, white bean and chorizo stew

#### Chef's special

Please ask your server for details

200 gm chargrilled rib eye steak (£2.00 supplement)

With green beans, grilled tomato, and French fries



#### Vanilla panna cotta

with pineapple, orange and pistachio compote

#### Sticky toffee pudding

with vanilla ice cream

#### Brandy au chocolate

With banana ice cream

#### Fresh Fruit Salad

With Blackcurrant Sorbet (£1.50 supplement)

#### Selection of Cheese

With Grapes and Fruit Chutney (£2.00 supplement)

### Side Orders All £2.95

Mixed or Green Salad	Tomato and Onion Salad
French Fries	Mashed Potatoes
Sauté Mushrooms	Garlic Bread
Peppercorn Sauce	Panaché of Vegetables

**Two Courses Only £16.95** supplements may apply

An optional service charge of 12.5% will be added to your bill and passed to the staff Please let us know if you would like it removed

