



La Cloche at THE LION

- French fries	£ 3.50
- Root vegetables gratin	£ 3.50
- Green salad with vinaigrette	£ 2.50
- Mixed green vegetables	£ 3.50
Mash potatoes	£ 3.50

A La Carte

Starters

Soupe du jour		£ 5.95
Cold tomato gaspacho soup, serrano ham on toast Butternut squash, carrot and coriander soup		
Jambon Ibérique de Bellota	25 Grs	£ 8.95
Top Quality matured Patta Negra Ibérique Bellota cured ham	50 Grs	£15.95
Escargots de bourgogne au beurre d'ail	Six	£ 6.95
6 or 12 Burgundy snails in garlic and parsley butter	twelve	£13.50
Assiette de charcuterie		£ 7.95
Selection of cured meats and terrine with chutney		
Tartelette de St Marcellin rôtie et oignons confit		£ 6.95
Roasted creamy St Marcellin (cow's milk) cheese and onion confit tartlet (v)		
Cocktail de crevettes roses et écrevisses		£ 8.95
Crayfish and prawns Cocktail salad		
Saumon mariné Gravad Lax, Manchego, blini		£ 7.95
Marinated Salmon Gravad Lax, mustard sauce, Manchego cheese and blini, whipped herbs cream		
Saint Jacques poêlées à la crème d'ail		£10.95
Pan fried scallops in a creamy garlic and herbs sauce		
Gambas sautées au piment et citron vert		£ 9.95
Sautéed king prawns with chilli and lime		
Melon de Cavaillon et Jambon de Serrano		£ 7.95
Cavaillon Melon Serrano Ham		
Artichaut vinaigrette		£ 7.95
Artichoke with french dressing		
Samossa de Crabe, Sauce aigre douce		£ 8.95
Crab samosa with sweet and sour sauce		

Main courses

Poisson du jour:		
Baked whole sea bream, steamed green vegetables		£ 19.95
Creamy marinieres mussels, fries		£ 13.95
Confit de canard, pommes sautées, légumes et salade		£ 14.95
Duck leg confit, sautéed potatoes and vegetables, salad		
Raviole Végétarienne du jour (v)		£ 10.95
Gratin of soft cheese ravioli with Reblochon cheese, salad		
½ poulet rôti avec son jus gras et pommes frites		£ 14.95
Roasted half chicken served with French fries and chicken jus		
Daube de bœuf provençale, pommes vapeurs		£ 13.95
Provençal beef stew, steamed potatoes		
Carré d'agneau rôti, jus au thym, ratatouille		£ 22.95
Roasted rack of lamb, thyme jus, served with provençale ratatouille		
Steaks: served with choice of Béarnaise sauce or peppercorn sauce and fries or roots gratin		
-Grilled 28 days mature sirloin steak, shallots		£ 19.95
-Grilled Fore rib of beef (For 2 guests)		£ 52.00
Epaule d'agneau confit, pommes sautées, légumes et tomate confite, jus à l'ail		£ 15.95
Slowly roasted lamb shoulder served with sautéed potatoes, vegetables, tomato and garlic jus		
Fondue Savoyarde (for 2 people)		£ 26.95
Dip fresh crusty bread into bubbling gruyere & Emmental cheese served with ham, potatoes		
Or vegetarian Fondue served with vegetables and potatoes. (v)		

Desserts

Glaces et sorbets

£ 1.80 per scoop

Ice Cream: Vanilla, Chocolate, Pistachio

Sorbet: Raspberry, Strawberry, Lemon

Mousse au chocolat maison, Chantilly

Homemade chocolate mousse with Chantilly cream

£ 5.95

Crème Brûlée vanille

Traditional vanilla crème brûlée

£ 5.95

Café Gourmand

Selection of desserts with a coffee (Eton Mess/Chocolate mousse/Lemon sorbet)

£ 6.95

Eton mess

Red fruits Eton Mess with vanilla ice cream

£ 5.95

French Cheeses Selection

£ 7.95

Tarte du jour

Strawberry and almonds tartlet, strawberry sorbet

£ 5.95

Crumble aux pommes, rhubarbe et fruits rouges, glace vanille

Apple, rhubarb and red fruit crumble with vanilla ice cream

£ 5.95

Profiteroles au chocolat, glace vanille, Chantilly et sauce chocolat

Choux pastry with vanilla ice cream, chocolate sauce and Chantilly cream

£ 5.95

Dessert Wine

	Glass (125ml)	Bottle (37.5cl)	Bottle (50cl)
Monbazillac Jour de Fruit	£ 6.60	£ 19.50	
Banyuls Clos Des Paulilles	£ 7.60		£ 30.00
Muscat St Jean de Minervois Douce Providence (Natural Wine)	£ 8.35		£ 33.00

Set Diner Menu 2 courses £ 12.95/ 3 courses £ 14.95 (Monday to Thursday)

Soupe du Marche

Soup of the day

Parfait de foies de volailles

Chicken liver parfait, port jelly

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Poisson du jour

Fish of the day

Poulet rôti, frites et jus gras

Roast chicken, fries and jus

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Crème Brûlée

Vanilla crème brûlée

Mousse au chocolat maison, chantilly

Homemade chocolate mousse with Chantilly cream

(Vegetarian options available)

Port, Digestives and whisky

Port N/V 20 % abv 3.70	(50 ml) £
Courvoisier Cognac VS 40 % abv 3.20	(25 ml) £
Calvados Boulard Grand Solage 40 % abv, Armagnac Marquis de Caussade 40% abv 4.10	(25 ml) £
Glenfiddich (Scotch whisky Single Malt) 4.10	(25 ml) £

Coffee and tea

Black, espresso £ 1.90 White coffee, Cappuccino or Double espresso £ 2.25 Liquor Coffee £ 5.10

Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint-Green tea) £ 2.25