LA CLOCHE at the Carpenters

SET LUNCH MENU 1 OR 2 COURSES £ 11.95 3 COURSES £ 14.95

ENTRÉES

Soupe du jour Traditional French onion soup (v)

Toast de chèvre au miel de lavande Roasted goat cheese with lavender honey, red onions on toast **(v)**

Mousse de foie de volaille, chutney de pruneaux et oignons Chicken liver terrine flavoured with port wine, red onions and sultanas chutney

> Saumon mariné, salade de pommes de terre Marinated salmon served with new potato salad

Salade d'endives au bleu Chicory with blue cheese, walnut and apple salad **(v)**

Œuf mimosa, salade Egg mimosa, boiled egg served with mayonnaise

PLATS

- Steamed mussels Marinières and French fries

-Salmon and cod fish pie topped with mash potatoes, green salad

Saucisse de Montbéliard Smoked Montbéliard sausage served with lentils

Steak frites sauce au poivre Grilled minute steak with a pepper sauce and French fries

Tranche de jambon grillée, œuf à cheval Grilled gammon steak topped with pan fried egg

Poulet rôti frites
Roast chicken served with fries

Végétarien du jour Tartiflette: Baked new potatoes and onions with Reblochon cheese **(v)**

DESSERTS

Pear and almond cream tartlet
Cheese selection
Chocolate mousse
Lemon tart

Sur le pouce

			
Snails in garlic and Parsley butter 1/2 dozen £ 6.95 a dozen £ 13.50	•	Pan fried eggs Catalan Style with, potatoes and chorizo sausage	£ 7.95
Open Omelette with fresh Herbs	£ 6.95	Le Sandwich du Charpentier	£ 6.95
Croque Monsieur Toasted sandwich of ham, cheese ar	£ 6.50 nd béchamel	Fish soup (rouille, croutons, cheese)	£ 6.95
Croque Madame As croque monsieur with a fried egg	£ 6.95 on top	La Cloche Platter to share (Charcuteries and Cheeses)	£ 13.95
Fondue Savoyarde (for 2 people) Dip fresh crusty bread into bubbling & Emmental cheese served with han	- ,	Iberico Bellota Ham (25g) Iberico Bellota Ham (50g)	£ 8.95 £ 15.95
Vegetarian dish of the day (V)	£ 11.95	American Black Angus bavette steak green peppercorn sauce, French frie	