

Lunch Menu

Starters

- Classic French Onion Soup - £6
- Fish Soup, Rouille & Croutons - £7
- Warm Dariole of Cornish Crab, Saffron Sauce - £7
- Hot Flan of Chicken Livers, Mushroom & Shrimp Sauce - £7
- Grilled Smoked Mackerel Fillet, Confit Apple, Mustard Sauce - £7
- Smoked Salmon & Brie Strudel, Caper Sauce - £7
- 6 Burgundy Snails, served in shells with Garlic butter - £7
- Poached Scallop Quenelles, Shellfish coulis - £10

Main Courses

- Gratin of Fish & Seafood (Fish Pie) - £13
- Moules Frites 'Marinieres' - £13
- Normandy Pork Stew, Prunes & Brandy, Fries - £13
- Confit of Perigord Duck, sautéed Potatoes 'Persillade', Prune Jus - £13.50
- Classic Burgundy Coq au Vin, Rice – £14
- Beef Brisket & Ox Tail 'a la Bourguignon', Pomme puree - £14
- Skate Wing 'a la Bocuse', sautéed Potatoes - £14
- Whole Baked Red Mullet, Red Wine Risotto, White Asparagus Sauce - £14
- Cassoulet 'a la Toulousian', Salad - £14.50
- Magret de Canard, Lentilles 'Cuisinee', Prune Jus - £15

Desserts

- Vanilla Crème Brulee - £5
- Chocolate Brownie, Ice Cream, Caramel Sauce - £6
- Apple Tart Tatin - £6
- Pear Frangipane Tart 'Bourdaloue' - £6
- French Cheese Selection - £7

Vegetables £3 // French Fries - £2 // Salad Leaves £2

