

# A La Carte Menu

Olives mixed **£2.95**  
Garlic Bread **£1.95**

Baguette & Beurre **£1.50**  
Cheesy Garlic Bread **£2.95**

## LES ENTREES

- Soupe du Jour** Homemade Soup of the Day (V) **£4.95**
- Soupe de Poissons** Normandy Fish Soup, cheese, croutons and Rouille **£6.50**
- Soupe a L'oignon** Onion soup with cheese and croutons topping (V) **£6.95**
- Escargots de Bourgogne** Burgundy Snails Cooked with Garlic Butter **£6.95**
- Salade "Seguin"** Rocamadour goat cheese, green beans, walnut, lardons and salad leaf **(available without lardons for V option)** **£6.95**
- Salade Auvergnate** Fourme D'Ambert cheese, walnut, lardons and salad leaf **(available without lardons for Vegetarian option)** (V) **£6.95**
- Salade Nicoise** Flaked tuna, potatoes, tomato, green beans, peppers, anchovies, olive and salad **(available without tuna for Vegetarian option)** (V) **£6.95**
- Vol au Vent de poulet** Chicken and mushrooms served in a puff pastry with a veloute sauce **£7.95**
- Aubergine Mediterraneenne** Aubergine Confit, Mozzarella, courgette, Sun-Blushed Tomato, Olive Oil (V) **£5.95**
- Terrine de Canard** Homemade duck terrine served with a prune chutney **£5.95**
- Moules Marinieres** mussels cooked with white wine, shallots and parsley **(subject to availability)** **£7.25**
- Crevette a L'ail** King prawns cooked with garlic, olive oil and parsley **£7.65**
- Asperges au beurre citron** Fresh English asparagus with lemon butter **£7.95**

## LES POISSONS

### **Dorade**

Oven baked Seabream fillet with capers, tomato and basil, new potatoes **£15.95**

### **Fillet de Plie**

Plaice tempura with tartare sauce, fries and salad leaf **£10.95**

### **Blanquette de Lotte**

Blanquette of Monkfish with vanilla, Spring vegetables **£19.95**

**Moules Marinieres** Mussels cooked with white wine, shallots and parsley, served with French fries **£13.95**  
**(subject to availability)**

## **LES VIANDES**

<b>Boeuf Bourguignon</b>	Beef Braised in Red Wine, onion, bacon, mash potato	<b>£11.95</b>
<b>Canard aux Prunes</b>	Barbary duck breast, plum sauce, Gratin Dauphinois	<b>£15.95</b>
<b>Steak Grille</b>	Grilled 28 days mature local sirloin steak, peppercorn sauce, fries and salad	<b>£19.50</b>
<b>Poulet aux olives</b>	Pan fried free range breast of chicken with lemon, green olives And saffron potatoes	<b>£15.95</b>
<b>Navarin D'Agneau</b>	Lamb stew with spring vegetables and potatoes	<b>£13.95</b>

## **LES VEGETARIENS**

<b>Tortilla Epinard et Pommes de terre</b>	Tortilla with onion, potatoes and spinach served with a green salad and fries	<b>£7.95</b>
<b>Tarte au chevre</b>	Warm goats cheese and vegetable tartlet, pesto dressing, salad leaf	<b>£11.95</b>

### **LES GARNITURES**

Mixed Salad	<b>£2.50</b>
Tomato, Shallot Salad	<b>£2.50</b>
Mash Potato, New Potatoes	<b>£2.50</b>
French Fries	<b>£2.50</b>
Gratin Dauphinois	<b>£3.50</b>
Green beans with shallots	<b>£2.95</b>
Vegetable of the Day	<b>£2.95</b>

## **MENU BLAIREAU**

**2 course £14.95 / 3 courses £17.95**

Soup of the day (V)

Potted mackerel served with toasted baguette

Terrine de canard served with gherkins

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Confit of duck leg, orange sauce, Dauphinois potatoes

Warm goats cheese and vegetables tartlet, pesto dressing (V)

Plaice Tempura, tartare sauce, French fries and salad

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Crème caramel

Pistachio panacotta

Duo of ice cream

## **DESSERTS**

<b>Crème Brulée</b>	Vanilla flavoured creme brulee with shortbread biscuit	<b>£4.95</b>
<b>Crème Caramel</b>	Traditional caramel cream dessert	<b>£3.95</b>
<b>Coupe Glacée</b>	<b>From Award winning Purbeck ice cream</b>	<b>£4.95</b>
<b>(3 scoops)</b>	(Vanilla, chocolate chip, mint chocolate, posh toffee, clotted cream, banoffee, honeycombe hash) <b>Sorbet</b> (mango, raspberry)	
<b>Tarte au citron</b>	Caramelised Lemon Tart, blackcurrant coulis	<b>£5.95</b>
<b>Assiette de fromages</b>	(selection can change according to availability) Reblochon, Camembert, Roquefort, Rocamadour, Tomme de Savoie	<b>£7.50</b>
<b>Mousse au Chocolat Blanc</b>	White chocolate mousse with strawberry coulis and berries	<b>£5.95</b>
<b>Griottines au Kirsch</b>	Marinated Griottine cherries served with clotted cream ice cream	<b>£5.95</b>
<b>Panacotta a la pistache</b>	Pistachio panacotta	<b>£5.95</b>
<b>Brownie au chocolat</b>	Dark chocolate brownie served with vanilla ice cream and chocolate sauce	<b>£5.95</b>
<b>Compote de rhubarbe</b>	Rhubarb compote with fresh strawberries and mascarpone cheese	<b>£5.95</b>

A GLASS OF DESSERT WINE OR PORT  
WITH YOUR DESSERT OR CHEESE ????  
CHECK OUR WINE LIST OR ASK FOR ASSISTANCE