

Le “Friday Early Diner Menu” £30

2 Courses & Canapes

Served between 5pm -5.45pm (last orders)

Les Entrées (Starters)

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with dressed salad leaves, finished with a duo of sweet ginger & chilli dressings

Parfait De Foie De Canard

Sliced toasted onion bread topped with home-made smooth duck liver parfait flavoured with Port & Cognac, served with a shredded duck rilette flavoured with garlic & parsley, set on a caramelised white onion puree & finished with a Cumberland dressing

Gateau De Poisson

A homemade fish cake, flavoured with spinach, topped with a soft poached egg & finished with a hollandaise sauce, flavoured with spring onions

Coquilles St Jacques (£2.75 extra)

Fresh Scottish King scallops pan fried, presented on a creamy Parmesan risotto flavoured with peas, asparagus spears & spring onions, garnished with a Parmesan tuile & drizzled with a roasted garlic jus

Filet De Maquereau A Ma Façon

Fresh fillet of mackerel pan fried to order, set on crushed new potatoes flavoured lemon, garlic & chives, served with a horseradish tofu & drizzled with a ginger caramel

Porc Au Duo De Boudin & Rémoulade

Crispy pork belly & grilled white & black pudding, set on a shredded celeriac remoulade flavoured with grain mustard, served with a fresh thyme jus

Salade Bohème

Slices of chicken supreme dusted with mild Cajun spices, served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & fresh parmesan shavings

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops, bound in a creamy Cider, green apple & fresh dill mornay, topped with breadcrumbs & oven baked until gratinated

Soupe A l'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a crouton & melted Gruyere cheese

Salade De Chèvre Et Betteraves (V)

Deep fried breaded baby goats cheese, served on salad leaves with roasted chilled seasonal beetroot & orange segments, finished with a sesame seed caramel

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of pan fried fresh lamb's kidneys served in a creamy peppercorn & mushroom sauce, accompanied by toasted brioche

Important: All meals may contain nuts, please advise of any food allergies or intolerances so dishes can be adjusted

La Bohème Cookery Book: (Available here today £15)

Les Plats (Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a pea & fresh mint mousse, a white onion Bhaji & pomme Duchesse potatoes flavoured with Parmesan, garnished with a fresh herb & garlic lamb jus

Pave De Bœuf Aux Poivres

7oz rump steak, served with aromatic roasted root vegetables & hand cut chips, accompanied by a traditional creamy peppercorn sauce

Notre "Fish & Chips"

Our version of fish & chips; Lightly breaded plaice fillet, pan fried until golden brown, accompanied by mushy peas, home cut chips & homemade tartar sauce

Poulet Du Sud

Pan fried chicken breast presented on a bed of fresh linguini pasta bound with a julienne of seasonal vegetables, sundried tomatoes & flavoured with grated Parmesan, garnished with a smooth light creamy saffron sauce

Veau A L'Anglaise

Veal rump medallion cooked to medium, set on a celeriac puree, presented with a pulled veal potato cake, braised kale & glazed carrots, dressed with a grain mustard jus

Saumon A L'estragon

Pan fried salmon supreme, set on green beans, mushrooms, caramelised carrots & baby onions, served with deep fried diced potatoes, finished with a creamy fresh tarragon sauce

Roulade De Pintade A La Bisque De Gambas

Pan fried slices of boneless guinea fowl filled with a crab mousse, presented on a fricassee of garden peas, leeks, grilled cos lettuce & fine diced seasonal vegetables, served with new potatoes, dressed with a Thai sauce flavoured with coconut milk, coriander, lemon grass, chillis & ginger

Confit De Canard Roti

Roasted duck leg confit, presented on a bed of cooked French beans cooked in tomato & garlic, served with a fricassee of forest mushrooms & potato Dauphinois, garnished with a balsamic, Port & green peppercorn jus

Porc Du Paysan

Pan fried pork fillet filled with a cheddar rarebit, wrapped in pancetta, served with a julienne of vegetables, shredded Savoy cabbage & Pomme Anna potatoes layered with English sausage meat, dressed with a caramelised shallot jus

Cabillaud Poêle A La Crème D'Ail

Pan fried fresh cod fillet presented on a celeriac fondant, served with stem broccoli & a quenelle of buttery mash, drizzled with a creamy garlic sauce

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(Additional Course £8.25)

Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appetit!