

Le “Lunch Menu” £28.50

2 Courses & Filter Coffee

Served between 12.00 noon & 1.30pm (last orders) Wednesday to Friday

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, accompanied by Autumn pickled vegetables & finished with a Cumberland dressing

Coquille St Jacques (£2.75 extra)

Fresh Scottish king scallops pan fried & caramelised, set on a wild mushroom fricassee & a sweet potato purée flavoured with horseradish, garnished with game chips & drizzled with sundried tomato dressing

Risotto De Poisson & Œuf Poche

A beautiful creamy risotto flavoured with a shredded leek fondant, flaked fish, asparagus & Parmesan, topped with crispy poached egg

Porc Au Duo De Boudin & Rémoulade

Crispy pork belly & grilled white pudding presented on a bed of celeriac & truffle purée, served with finely shredded Savoy cabbage & crispy pancetta lardons, finished with a roasted garlic jus

Salade Boheme

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, fresh pineapple & spring onions, bound with a coconut milk, fresh chilli, ginger, lemon grass & coriander 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 croûton & melted Gruyère cheese

Le Chèvre Et Figs De Saison (V)

Deep fried breaded baby goats cheese & a goats cheese mousse, set on chilled caramelised red onion & roasted fig compote, served with fresh roasted figs & chicory leaves, 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, served with toasted brioche

Complimentary bread is included, if you would like an extra slice, please let us know

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

Le “Lunch Menu”

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 courgette flan flavoured with lemon, a grilled aubergine filled with garlic, basil & cheddar cheese & 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

Cabillaud Façon Italienne

Pan fried fillet of cod presented on fresh linguini pasta with mushrooms, peas & leeks, bound in a creamy smooth garlic, parsley & Parmesan sauce

Poulet A L'Estragon

Pan fried chicken breast presented on a bed of fricassee of French beans cooked in sundried tomatoes, garlic & parsley, served with celeriac & potato dauphinois flavoured with grain mustard, garnished with a fresh tarragon jus

Notre Suet Pudding De Queue De Bœuf

Our way of making suet pudding filled with pulled oxtail flavoured with caramelised pearl onions, pancetta lardons & mushrooms, served with a quenelle of creamy mashed potato & grilled stem broccoli, finished with a caramelised shallot jus

Saumon Au Safran

Pan fried salmon supreme, set on fricassee of garden peas, leeks, grilled cos lettuce & carrots, served with new potatoes & finished with a creamy saffron “beurre blanc”

Daurade De La Cote D'Azur

Fillet of seabream pan fried, served on a risotto flavoured with fine diced vegetables & a beautiful creamy langoustine bisque sauce

Confit De Canard Rôti

Roasted duck leg confit, served with braised red cabbage, an aromatic carrot purée & potato Dauphinois, garnished with a balsamic & Madeira sauce

Porc Du Paysan

Pan fried pork fillet filled with diced apple & black pudding, wrapped in pancetta, presented on a caramelised onion purée, served with a king mushroom, a celeriac fondant & Pomme Anna potatoes, dressed with a Calvados jus

Filter Café & Chocolate Mints

(Alternative coffees, please allow a £1.10 supplement)

Dessert Course £8.75

(The 2 course menu can be a main course & dessert option if you prefer)

Once you receive your meal, 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 Appétit!