

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 brioche 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, presented on a risotto flavoured with a King prawn bisque & a garlic rouille

Gateau De Poisson

Home made fishcake flavoured with spinach pan fried, presented on a sun dried tomato compot, topped with a poached egg & Hollandaise sauce

Duo De Porc A Notre Façon

Crispy pork belly & shredded pork croquette served on warm crushed new potatoes, flavoured with spinach & black pudding, drizzled 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, bound in a leek & apple 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

Chèvre Aux Multiple Saveurs (V)

A fricassee of garlic wild mushrooms, topped with breaded baby goats cheese, garnished with a fresh cranberry compote & drizzled with salsa verde dressing

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 in a filo basket

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

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

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted

(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.

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 Anna potatoes, 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 Au Safran

Pan fried cod fillet, on a bed of finely diced ratatouille & new potatoes, dressed with a light creamy saffron sauce

Supreme De Poulet Aux Champignons

Pan fried chicken supreme presented on green beans, carrots, chestnut mushrooms, caramelised onions & deep fried diced potatoes, finished with a creamy mushroom sauce

Duo De Chevreuil A Notre Façon

Duo of pan fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, served with julienne vegetables & dauphinois potatoes finished with a redcurrant jus

Saumon Italienne

Fillet of salmon pan fried, fresh linguini pasta with mushrooms, peas & leeks, bound in a creamy garlic, parsley & Parmesan sauce

Ballotine De Pintade

Roasted ballotine of boneless guinea fowl filled with a chicken & dried fruit stuffing, presented on a fricassee of wild mushrooms & peas, served with a celeriac fondant & pomme Dutchess potatoes, finished with a fresh tarragon jus

Confit De Canard

Duck leg confit, served with a julienne of seasonal vegetables & creamy mash potatoes, drizzled with a cherry jus

Porc Du Paysan

Pork fillet filled with a Cheddar rarebit, wrapped in pancetta, served with braised red cabbage, roasted carrots & celeriac & grain mustard dauphinois, garnished with a caramelised shallot jus

Filet De Bar Thaïlandaise

Pan fried fillet of sea bass, presented on a bed of diced seasonal vegetables & pomme croquette flavoured with tomato & Parmesan, dressed with a aromatic Thai sauce flavoured with chilli, ginger, coriander, lemon grass & coconut milk

Bon Appétit!

Filter Café & Chocolate Mints

(Alternative coffees, please allow a £1.10 supplement)

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