

Le “Lunch Menu” £30

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 Volaille

Sliced toasted brioche topped with homemade smooth chicken liver parfait flavoured with Port & Cognac, accompanied by an aromatic fruit chutney

Duo De Porc A Notre Façon

Pan fried shredded pulled pork potato cake & pork cheek braised in a red wine sauce, presented on a fresh pea veloute, topped with a poached egg

Coquille St Jacques (£2.95 extra)

Fresh pan fried Scottish King scallops, served with grilled black & white pudding, presented on a smooth cauliflower puree, garnished with a Parmesan tuile & 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 creamy Mornay sauce flavoured with a mussel jus, leeks, fresh dill & apple, topped with breadcrumbs & oven baked until gratinated

Pigeon Poele Aux Champignons & Puree De Celeriac

Pigeon breast pan fried to pink, served with a wild mushrooms fricassee, set on a caramelised white onion compot & drizzled with a honey & fennel seed jus, garnished game chips

Risotto De Poissons & Oeuf Poche Croustillant

A creamy risotto of flaked salmon & cod, flavoured with spinach, peas, asparagus & Parmesan, set on a sun dried tomato coulis & topped with a crispy poached egg

Chèvre Au Deux Saveurs

Breaded baby goats' cheese, served with dressed salad leaves, orange segments & roasted beetroot, drizzled 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 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)

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 croquette potatoes flavoured with parmesan & spring onions & kale, 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

Bar Poele Thaillandaise

Pan fried fillet of sea bass, presented on a risotto flavoured with diced green vegetables, dressed with a lemon grass, ginger, fresh chilli, coconut milk & fresh coriander sauce

Supreme De Poulet Façon

Pan fried chicken supreme, presented on green beans, flavoured with sundried tomatoes, garlic & parsley served with sautéed new potatoes, finished with a shallot & tarragon jus

Paupiette De Porc Farcie

Roasted pork fillet filled with aromatic dried apricots & diced apple, wrapped in pancetta & served on a cauliflower puree, with a julienne of vegetables & pomme Anna potatoes, finished with a grain mustard jus

Saumon Poele Sauce Aux Safran

Fillet of salmon pan fried, presented on fresh linguini flavoured with diced seasonal vegetables & peas, garnished a light creamy saffron sauce

Symphonie De Poissons Sauce De Coral & Champagne (£2 extra)

A selection of fresh fish of the day, quickly pan fried, set on a fricassee of diced leeks, peas, carrots & celery & a sweet potato fondant, served with a Champagne & scallop beurre blanc

Confit De Canard A L'Orange

Duck leg confit, served with roasted carrot & braised red cabbage flavoured orange zest, juniper berries & a red currant jam, accompanied by a quenelle of mash potato & garnished with an orange & Madeira sauce

Merlu A La Crème De Champignons

Pan fried hake fillet, served with caramelised pearl onions, carrots, green beans, chestnut mushrooms & deep fried diced potatoes, finished with a creamy mushroom sauce

Veau A La Lyonnaise

Medallion of veal lightly dusted with breadcrumbs & herbs & a pulled veal parcel flavoured with lemon & fresh thyme, set on a celeriac & grain mustard puree, served with roasted parsnip, broccoli & dauphinois potatoes, dressed with a thyme & roasted garlic jus

Bon Appétit!

Filter Café & Chocolate Mints

(Alternative coffees, please allow a £1.20 supplement)

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.

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