

La Boheme Evening Menu £42

2 Courses, canapés & palate cleanser

(Available Thursday & Friday from 6pm & Saturday from 5pm)

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

Coquille St Jacques (£2.95 extra)

Fresh pan-fried Scottish King scallops, presented on a risotto flavoured with spring onions & a scallop roe & Champagne beurre blanc, garnished with a Parmesan tuile

Trio De Porc A Notre Facon

Braised pork cheek in a red wine sauce, a pulled pork potato croquette & crispy pork belly, served with kale & a celeriac remoulade flavoured with grain mustard, drizzled with a honey & fennel sauce

Cuisses De Grenouilles

This is becoming one of our signature dishes consisting of frog legs pan fried until golden brown, presented on wild mushrooms, with a caramelised white onion compote, dressed with a smooth garlic cream sauce

Panier De Lotte A La Basquaise

Strips of pan-fried monkfish tails presented on chorizo, asparagus, spring onions & sun-dried tomatoes bound in saffron sauce, served in a crispy filo pastry basket

Salade Perigourdine

Frisee salad with chilled roasted duck breast & goose liver fois gras, garnished with croutons & a crispy poached egg, drizzled with a caramelised shallot, raspberry vinegar & tarragon dressing

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops bound in a creamy Mornay sauce flavoured with leeks, fresh dill & apple, topped with breadcrumbs & oven baked until gratinated

Tartelette De Fromage Chevre

A caramelised white onion tart, flavoured with thyme, topped with goats cheese, served with a roasted fig wrapped in Palma ham & lamb lettuce leaves, dressed with a fig caramel

Perdreau Poêle Aux Petit Poix A La Francaise

Pan-fried partridge breast & fruit stuffing, presented on fricassee of fresh peas, crispy pancetta & shredded lettuce leaves, accompanied by a Southern Comfort sauce & garnished with game chips

Soupe A L'Oignon

A traditional French onion soup flavoured with fresh thyme & a dash of Cognac, garnished with a croûton and melted grated cheese

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

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

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please

INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted

Evening Menu

Les Plats (Main Courses)

Duo D'Agneau

Lamb fillet roasted to pink & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on French beans cooked with roasted cherry tomatoes, caramelised shallots, garlic & fresh parsley, served with dauphinois potatoes & garnished with a fresh herb & garlic lamb jus

Ballotine De Pintade Au Jus A L'estragon

Slice of boneless ballotine of guinea fowl filled with a black garlic & fresh herb mousse, served on caramelised pearl onions, carrots, green beans, mushrooms, deep fried diced potatoes, drizzled with a chicken & fresh tarragon jus

Filet De Bar Sauce Au Curry Thailandais

Pan-fried fillet of seabass, set on pak choi, orange braised fennel & butternut squash, served with a spinach & potato fishcake, finished with a Thai red curry sauce flavoured with coconut milk, chilli, ginger, lemon grass & chopped fresh coriander

Triologie De Veau Sauce A L'ail

Medallion of veal lightly dusted with breadcrumbs & herbs, a shredded veal croquette flavoured with lemon thyme & cream cheese & a pulled braised veal & shallot parcel, served with a stuffed mushroom filled with Parmesan & spinach, roasted carrots, a cauliflower puree & a rosti potato, dressed with a roasted garlic jus

Fletan Poele Au Risotto A Safran (£3 extra)

Pan-fried English wild halibut, presented on a bed of risotto flavoured green vegetables, leeks & a home-made sun-dried tomato compote, garnished with a creamy saffron sauce

Magret De Canard A L'Orange & Grand Marnier

Duck breast roasted to pink, served with roasted carrots & braised red cabbage flavoured orange zest, juniper berries & a red currant jam, accompanied by celeriac dauphinois potatoes, drizzled with an orange & Grand Marnier jus

Cabillaud Sauce Aux Champignons

Pan-fried cod supreme served with a quenelle of buttery mash potato, stem broccoli & a celeriac fondant, finished with a creamy wild mushroom sauce

Filet Cantona (£5 extra)

Fillet of beef filled with cream cheese flavoured with roasted garlic, black pepper & chopped chives, wrapped in pancetta and cooked to medium, served with roasted root vegetables & a potato roulade, garnished with a robust Port jus

Duo De Chevreuil A Notre Facon

Duo of pan-fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, served on honey, cardamon & carrot puree with kale, roasted parsnips & Duchesse potatoes, garnished with a caramelised shallot jus

Entrecôte De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, roasted root vegetables & home cut chips

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!

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