

Le “Lunch Menu” £32

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 red onion & fruit chutney

Duo De Porc A Notre Façon

Pan-fried pulled pork potato croquette & crispy pork belly, served with kale & a celeriac remoulade flavoured with grain mustard, drizzled with a honey & fennel sauce

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

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 leeks, fresh dill & apple, topped with breadcrumbs & oven baked until gratinated

Pigeon Poêle Aux Petits Pois A La Française

Pigeon breast pan fried to pink, presented on fricassee of fresh peas, crispy pancetta & shredded lettuce leaves, accompanied by a Southern Comfort sauce & garnished with game chips

Gâteau De Poissons & Oeuf Poche Croustillant

A homemade white fish cake flavoured with spinach, topped with a poached egg & a sun-dried tomato & smoked salmon hollandaise sauce

Tartelette De Chèvre Au Deux Saveurs

Warm caramelised white onion flan tartlet flavoured with thyme, topped with slices of mild goats cheese, served with a homemade cranberry compote & dressed salad leaves

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

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, 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

Pave De Bœuf Aux Poivres

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

Duo De Veau A La Lymmanaise

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with lemon thyme & cream cheese & a stuffed mushroom filled with Parmesan & spinach, served with broccoli, a cauliflower puree & a rosti potato, garnished with a roasted garlic jus

Bar Sauce Aux Champignons

Pan fried seabass fillet served with a spring onion potato croquette, stem broccoli & a celeriac fondant, finished with a creamy wild mushroom sauce

Supreme De Poulet A L'estragon

Pan-fried chicken supreme served with caramelised pearl onions, carrots, green beans, chestnut mushrooms & deep-fried diced potatoes, finished with a creamy fresh tarragon sauce

Saumon Poele Au Risotto

Fillet of salmon pan fried, presented on a bed of risotto flavoured green vegetables, leeks & a sun-dried tomato compote, dressed with a creamy saffron sauce

Chevreuil Au Deux Facons

Venison medallion cooked to medium & a pulled venison & pear parcel, served on honey, cardamon & carrot puree with kale, roasted parsnips & Duchesse potatoes garnished with a caramelised shallot jus

Confit De Canard A L'Orange

Duck leg confit, 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

Paupiette De Porc Farcie

Roasted pork fillet filled with aromatic dried apricots & diced apple, wrapped in pancetta, set on a cauliflower puree, served with a julienne of vegetables & pomme Anna potatoes, finished with a Madeira & fresh sage 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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