

La Boheme Evening Menu £45

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

Soupe De Poissons

Smooth homemade fish soup, garnished with a garlic rouille crouton & Gruyere cheese

Coquille St Jacques (£2.50 extra)

Fresh pan-fried Scottish King scallops, presented on a fricassee of peas, pancetta & broad beans, served with grilled asparagus, dressed with a garlic & vanilla beurre blanc, garnished with a Parmesan tuile

Duo De Porc A Notre Façon

Crispy pork belly, braised pork cheek & a shredded pork & black pudding bon bon, served with caramelised apple, drizzled with a fresh thyme jus

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 roasted shallot puree, dressed with a salsa verde

Panier De Lotte Thaïlandaise

Strips of pan-fried monkfish tails, presented on grilled pineapple & braised Pak Choi, served with a Thai sauce flavoured with coconut milk, chilli, ginger, lemon grass & chopped fresh coriander

Trio De Canard De Volaille Sur Pain D'epices

Homemade warm sliced honey & ginger bread, served with chilled sliced duck breast, a smooth duck foie gras parfait flavoured with Port & Cognac & a duck mousse, accompanied by a plum & Armagnac chutney

Gratin De Fruit De Mer

Beautiful Scottish mussels, King prawns & King scallops bound in a creamy Mornay sauce flavoured with chives, spring onions, chorizo & saffron, topped with breadcrumbs & oven baked until gratinated

Caille & Tarte A L'Oignon

Warm caramelised white onion tart flavoured with wild garlic, set on a caramelised shallot puree, topped with quail breast & a quail leg confit, served with a morel mushroom filled with black garlic, finished with whiskey jus

Chevre Chaud Au Deux Saveurs

Breaded deep fried baby goats cheese & a chilled goats cheese mousse, accompanied by crushed pine nuts, a sun dried tomato compot, a basil pesto & an aubergine cavier, drizzled with a yellow pepper dressing & garnished with pine nut brittle

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)

Rump D'Agneau

Lamb rump cooked to pink, served with a courgette flan flavoured with Parmesan & lime, a stuffed baby aubergine filled with garlic, cheddar & basil & pomme dutchess potatoes, garnished with a fresh herb & garlic lamb jus

Entrecôte De Bœuf Sauce Poivre

8oz Sirloin steak, served with aromatic roasted root vegetables & hand cut chips, accompanied by a traditional creamy peppercorn sauce

Trio De Veau Aux Champignons

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with lemon thyme & cream cheese & a shredded veal parcel, presented on caramelised pearl onions, carrots & green beans, with a stuffed mushroom filled with Parmesan & spinach & pomme Anna potatoes, dressed with a creamy mushroom sauce

Filet De Bar Sauce Saumon Fume

Pan-fried fillet of seabass, presented on a selection of Spring garden vegetables, tender stem broccoli & a potato & spinach fishcake, finished with a smoked salmon & dill beurre blanc

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

Ballotine De Pintade Au Crabe

Boneless ballotine of guinea fowl filled with a fresh crab, mango, lime leaf & chicken mousse, set on a fricassee of braised leeks, spinach, asparagus & baby gem, served with a breaded crab croquette, drizzled with a fresh lemon thyme jus

Supreme De Poulet Sur Risotto Provençal

Pan-fried chicken supreme, set on a risotto flavoured with a fine diced ratatouille & Parmesan served with a creamy saffron sauce, topped with grilled marinated King prawns

Fletan Poêle A Sauce Tomate Au Basilic (£3 extra)

Fillet of halibut pan fried, presented on a slice of potato roulade filled with roasted aubergine, roasted red peppers, fresh basil & a red onion jam, garnished with a fresh tomato & basil sauce

Magret De Canard A L'Orange & Cerise

Duck breast cooked to pink, presented on a carrot puree, served with French beans cooked with roasted cherry tomatoes & garlic & celeriac dauphinois potatoes, garnished with an orange & cherry sauce

Lapin Farci A La Moutarde

Boneless roasted rabbit filled with a wild garlic & chicken mousse & a light puff pastry parcel filled shredded rabbit & diced vegetables served with a prune wrapped in pancetta, accompanied by savoy cabbage, kale, a julienne of vegetables & dauphinois potatoes, finished a creamy grain mustard sauce

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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