

Le “Lunch Menu” £33

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 a plum & Armagnac chutney

Duo De Porc A Notre Façon

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

Coquille St Jacques (£2.95 extra)

Fresh pan-fried Scottish King scallops, presented on a fricassee of peas, pancetta & broad beans, dressed with a garlic & vanilla 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 chives, spring onions & saffron, topped with breadcrumbs & oven baked until gratinated

Chevre Chaud Au Deux Saveurs

Deep fried breaded baby goats cheese, accompanied by crushed pine nuts, a sun dried tomato compot, a basil pesto & an aubergine caviar, drizzled with a yellow pepper dressing & garnished with pine nut brittle

Saumon Gravalax Avec Salade Pomme De Terre

Cured finely sliced salmon marinated with beetroot & treacle, set on crushed potatoes bound with a white onion marmalade & olive oil, topped with a crispy poached egg, served with Melba toast, finished with a honey & mustard dressing

Caille & Tarte A L’Oignon

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

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, presented in a filo pastry 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, served with a courgette flan flavoured with parmesan & lime, a stuffed baby aubergine filled with garlic, cheddar & basil & pomme duchess 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 L'estragon

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with lemon thyme & cream cheese, presented on caramelised pearl onions, carrots, green beans, chestnut mushrooms & deep-fried diced potatoes, dressed with a fresh tarragon jus

Filet De Bar Sauce Thailandais

Pan-fried fillet of seabass, set on a fricassee of braised leeks, spinach & baby gem with celeriac fondant & a potato & spinach fishcake, finished with a Thai sauce flavoured with coconut milk, chilli, ginger, lemon grass & chopped fresh coriander

Lapin Farci A La Moutarde

Boneless roasted rabbit filled with a wild garlic & chicken mousse, presented on roasted baby carrots, peas, asparagus, raddish & celeriac, served with dauphinois potatoes & a grain mustard jus

Supreme De Poulet Sur Risotto Aux Champignons

Pan-fried chicken supreme, set on a pea, leek, spring onion & Parmesan risotto, served with a creamy mushroom sauce

Saumon Poele A Sauce Tomate Au Basilic

Fillet of salmon 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

Confit De Canard A L'Orange & Cerise

Duck leg confit, set on French beans cooked with roasted cherry tomatoes & garlic, served with a carrot puree & celeriac dauphinois potatoes, drizzled with an orange & cherry sauce

Paupiette De Porc Farcie

Roasted pork fillet filled with a cheddar rarebit flavoured with caramelised white onions, wrapped in pancetta, served with savoy cabbage, a julienne of vegetables & pomme Anna potatoes, dressed with a caramelised shallot 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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