

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, served with a Cumberland dressing

Follie De Porc A Notre Façon

Crispy pork belly & a deep fried spring roll filled with aromatic shredded pork rib meat, served with a fruit stuffing flavoured with sage, a celeriac puree & quince jelly, drizzled with a fennel seed & honey sauce

Coquille St Jacques (£2.95 extra)

Fresh pan-fried Scottish King scallops presented on a risotto, flavoured with Pak Choi, spring onions & peas bound in a Thai sauce, garnished with a homemade pineapple crisp

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 & scallops bound in a creamy Mornay sauce flavoured with Champagne, scallop roe, lime leaves & spring onions, topped with breadcrumbs & oven baked until gratinated

Le Crumble Au Chevre & Abricots

Roasted apricots flavoured with rosemary, topped with goats cheese & a crumble layer, oven baked until golden brown, finished with a refreshing rocket sorbet

Assiette De Morue, Asperges & Oeuf Poche

Deep fried beignets of salted cod with grilled asparagus & poached egg, served on an orange, roasted red pepper & paprika sauce

Nos Fameux Rognons Au Poivres & Champignons

Fresh lambs kidneys pan fried with mushrooms & cracked pepper, deglazed with Cognac & finished with a dash of cream, presented in a crispy filo pastry basket

Salade D'Emince De Boeuf

Strips of chilled rare rump of beef, served with a sweet potato puree, presented on salad leaves tossed with red onion, lime, soy, sugar, olive oil, fresh coriander & mint, garnished with game chips & a crispy leek chiffonade,

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)

Daurade Poele Aux Trois Legumes De Provence

Fillet of fresh pan fried seabream, served with a courgette flan flavoured with Parmesan & lime, a stuffed baby aubergine filled with garlic, cheddar & basil, roasted cherry vine tomatoes & pomme Duchess potatoes, garnished with a saffron “beurre blanc”

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 Sauce Cep

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 creamy cep mushroom sauce

Notre Fish & Chips

Fillet of fresh plaice lightly coated in breadcrumbs, pan fried, served with traditional mushy peas, homemade goujons of crispy pomme Anna potatoes & tartare sauce

Lapin Farci A La Moutarde

Boneless roasted rabbit filled with a light tarragon & chicken mousse, presented on a fricassee of braised leeks, spinach, baby gem, fennel, peas & asparagus, served with potato croquette flavoured with tomato, basil & Parmesan, dressed with a sweet white wine, garlic, lemon & fresh tarragon sauce

Supreme De Poulet Sur Risotto De Bisque De Langoustine

Pan-fried chicken supreme, set on a pea, leek, spring onion & Parmesan risotto, finished with a homemade smooth creamy langoustine bisque

Pithivier D'Epaule D'agneau

Pulled lamb shoulder flavoured with a red onion compote & cumin, wrapped in a light puff pastry, served on fine diced ratatouille with roasted new potatoes, garnished with a garlic & rosemary jus

Confit De Canard A La Facon Valbone

Duck leg confit, served with a parsnip puree, roasted aromatic Summer vegetables & sauteed potatoes flavoured with shredded white onion, parsley & garlic, dressed with a caramelised shallot duck jus

Paupiette De Porc Farcie

Roasted pork fillet filled with a smoked cheddar rarebit wrapped in Parma ham, set on green beans flavoured with caramelised shallots, garlic & cherry tomatoes served with Dauphinois potatoes & a pear & thyme 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.

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted