Le "Friday Early Diner Menu" £33

2 Courses & Canapes

Served between 5pm -5.45pm (last orders)

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

Duo De Porc A Notre Facon

A pulled pork potato croquette & crispy pork belly, presented on a celeriac & grain mustard puree served with kale, drizzled with a honey & fennel dressing

Coquilles Au Boudin Noir (£2.95 extra)

Pan fried King scallops & grilled black pudding set on a cauliflower puree, drizzled with a fresh thyme jus & 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 & scallops bound in a creamy Mornay sauce flavoured with Champagne, scallop roe, lime leaves & leeks, topped with breadcrumbs & oven baked until gratinated

Cabillaud, Asperges & Oeuf Poche

Flaked cod crispy beignet & grilled asparagus presented on a sun dried tomato compote, garnished with a soft poached egg, dressed with a hollandaise 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

Chevre Aux Multiples Saveurs

Deep fried breaded baby goats cheese, presented on a fricasse wild mushrooms, with a caramelised white onion compote, garnished with a balsamic & cranberry dressing

Roulade De Canard Oriental

Deep fried spring rolls filled with shredded duck leg confit, beans sprouts & spring onions bound in a hoisin sauce, drizzled with a sesame seed, soy, orange juice & coriander dressing, served with a cucumber & spring onion salad

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 “Friday Early Diner Menu”

Les Plats (Main Courses)

Pitithier D ’Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin,wrapped in a light puff pastry, presented on caramelised carrots, green beans & mushrooms, served with roasted new potatoes flavoured with rosemary, garnished with a garlic & rosemary 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

Saumon Au Trois Legumes De Provence

Pan-fried salmon fillet, served with a courgette flan flavoured with Parmesan & lemon thyme, a stuffed aubergine flavoured with cheddar & basil, roasted cherry vine tomatoes & pomme Duchess potatoes, finished with a creamy saffron sauce

Joues Braisees De Porc

Pork cheek slowly braised with shallot, orange, fresh thyme & red wine, served with a fruit stuffing flavoured with dried apricots, cranberries & apple, served with a julienne of vegetables, kale & dauphinois potatoes, garnished with a caramelised shallot jus

Filet De Daurade Thailandaise

Pan fried fillet of seabream, served on braised leeks, spinach, pak choi, fennel, peas & asparagus with a potato fishcake flavoured with spinach, dressed with a Thai sauce flavoured with coconut milk, coriander, lemon grass, chilli & ginger

Duo De Veau

Medallion of veal lightly dusted with breadcrumbs & herbs & a pulled veal croquette flavoured with fresh herbs & cream cheese, presented on green beans cooked with shallots, cherry tomatoes, garlic & fresh parsley & pomme Anna potatoes, dressed with a thyme jus

Supreme De Poulet Au Risotto De Champignons

Pan-fried fried chicken supreme, presented on creamy mushroom risotto, flavoured with tarragon & Parmesan, bound with green vegetables & peas

Confit De Canard A L'Orange & Grand Marnier

Duck leg confit set a carrot & caramon puree, served with roasted carrots & braised red cabbage flavoured orange zest, juniper berries & a red currant jelly, accompanied by celeriac dauphinois potatoes, drizzled with an orange & Grand Marnier jus

Duo De Lapin Farci Aux Beurre Blanc

Boneless roasted rabbit filled with a light garlic, parsley & chicken mousse, a light pastry parcel filled with shredded rabbit, served with a quenelle of buttery mash potato, stem broccoli & a celeriac fondant, finished with a creamy pancetta & leek beurre blanc

Bon Appétit!

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 m ore than happy to oblige.

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(Please note: Coffee is not included)