

A La Carte

Appetisers for Two to Share

Assiette de Charcuterie

Deli platter of cured meats, sausage, and salami, with olives, sun blush tomatoes, cornichons, and bread

For two to Share £10

Assiette de Poissons Frite

Deep fried Thai style Fishcakes, Scampi, and Calamari strips with spicy salsa and provençale salad

For two to Share £10

Marinated Olives and Sun Dried Tomatoes with Ciabatta (V) £4 Garlic Ciabatta Bread with Cheese £4

Starters

Soupe du Jour

£4.50

Our Chef's home-made Soup of the Day, served with fresh bread

Oeuf de Canard a la Basquaise

£5.75

Free range Duck Egg, baked with Peas, tomato provençale, and Chorizo sausage. Served with warm bread

Delice de Saumon

£6.25

Pesto topped Delice of Scottish Salmon, salad leaves, sun blush tomatoes, Lemon oil and Caper dressing

Petit Salade de Chèvre Chaud (V)

£5.75

Grilled Goat's cheese on a crisp Crouton, on a salad of mixed peppers, crisp leaves and olives

Salade de Magret

£6.25

Mixed leaf salad with Duck breast slices, a sweet orange dressing and toasted Pine nuts

Starter/Main

Croquettes de Poissons 'Le Coq'

£5.75/11.00

Hand-made Smoked Haddock and Spring onion Fish Cakes, garnished with crisp Pancetta, Lemon oil and Caper dressing. Served with mixed salad and sautéed potatoes as a main course

Aubergines au Gratin (V)

£5.50/10.75

Slices of char-grilled Aubergine, and rich tomato sauce, topped with a Parmesan, pesto and garlic crumb, and baked in the oven. Served with salad and sautéed potatoes as a main course

Steaks

Steak Frites

£12.50

Classic Rump Steak, grilled to your liking, served with salad and Pommes Frites

Entrecote Steak

£14.50

28 day matured Sirloin steak, grilled to your liking and served with salad and Pommes Frites

Add a Peppercorn, Diane, or Chasseur Sauce - £2

A La Carte

Bistro Favourites

All our main courses are complete meals, requiring no additional vegetables. However, additional vegetables are available if required, as side orders.

Suprême de Poulet Dijonnaise **£11.50**
Lemon and Herb Roasted Supreme of Chicken, Spring onion mash, white wine, mushroom and Dijon mustard cream sauce

Plat de Cote de Porc à la Normande **£11.50**
Roasted Pork Belly, Apple and Butterbean mash, chilli and ginger spiced Cider gravy

Crêpe aux Légumes Breton (V) **£10.50**
Delicate Crepe with a filling of Leeks, mushrooms and carrots in a creamy Cider sauce, topped with melted cheese, Provençale salad and sautéed potatoes

Escalope de Veau à la Milanaise **£13.50**
Tender Veal Escallops, dipped in Egg and Parmesan breadcrumbs, pan fried and served with sautéed, potatoes, wilted spring greens and a Lemon sauce

Filet de Loup de Mer **£14.50**
Roasted fillet of Sea Bass, topped with a sun dried tomato, and pesto crumb, with a chorizo, tomato and butterbean cassoulet

Confit de Canard **£13.50**
Confit Leg of Duck, creamy mash, wilted Spring greens, Prune and Armagnac sauce

Filet d'Agneau à la Marocain **£13.50**
Loin fillet of Lamb, marinated with Lemon, Garlic, Herbs and Moroccan spices, pan roasted, served Pink with Mediterranean vegetables, Cous Cous and minted yoghurt dressing.

Chef's Specials

See our Blackboard or ask your Server, for details of Chef's speciality dishes, or dishes of the day

Sides:

Pommes Frites **£2.00** *Chef's Potatoes* **£2.00** *Mediterranean Vegetables* **£2.00** *Chef's Vegetables* **£2.00**

Desserts & Cheese

Selection of Home-made Desserts (See separate Dessert Menu) **£4.75**

Selection of Fine Cheeses **£6.00**

Café

Espresso, Cappuccino, Café Latte, or Americano **£1.90**

Liqueur Coffee, with your choice of Spirit or Liqueur **£4.00**

'Le Weekend' Dinner Menu

3 Courses £18.95

Starters

Soupe du Jour

Our Chef's home made soup of the day

Parfait de Foie de Poulet

Smooth textured parfait of Chicken Livers, garlic and caramelised onion, enriched with Port wine. Served with Balsamic Onion marmalade and rustic bread

Filets de Sardine Grillée

Pan-fried Cornish Sardine Fillets, with garlic and olive oil, on a Ciabatta croute, Salad garnish, red and green Pesto dressing

Aubergines au Gratin (V)

Slices of char-grilled Aubergine, and tomato, topped with a Parmesan, pesto and garlic crumb, and baked in the oven.

Mains

Suprême de Poulet Dijonnaise

Lemon and Herb Roasted Supreme of Chicken, Spring onion mash, white wine, onion, mushroom and Dijon mustard cream sauce

Foie d'Agneau 'Le Coq'

Seared Lambs Liver, crispy bacon, Black Pudding, creamy mash, and a peppercorn sauce

Filet de Saumon Provençale

Roasted fillet of Salmon, topped with a sun dried tomato, and pesto crumb, with tomato provençale and saffron Rice

Crêpe aux Légumes Breton (V)

Delicate Crepe with a filling of Leeks, mushrooms and carrots in a creamy Cider sauce, topped with melted cheese, Provençale salad and sautéed potatoes

Steak Frites (£2 Supplement)

Classic Rump Steak, grilled to your liking, served with salad and Pommes Frites

Desserts

*A selection of freshly prepared desserts
Cheese is available subject to a £1.25 supplement*

Mid-week Table d'Hote Menu

2 Courses £11.50 3 Courses £15

Served Tuesday – Thursday 6.30 – 9.00 pm

Starters

Soupe du Jour

Our Chef's home made soup of the day

Parfait de Foie de Poulet

Smooth textured parfait of Chicken Livers, garlic and caramelised onion, enriched with Port wine. Served with Balsamic Onion marmalade and rustic bread

Boudin Noir et Chorizo à la Basquaise

Black pudding & Chorizo in Spiced tomato sauce, topped with a sun dried tomato, and pesto crumb

Croustade Fourgasse (V)

Toasted Garlic Ciabatta, topped with caramelised balsamic onions, and melting Mozzarella cheese. Served with Provençale salad

Mains

Poulet Sauté à la Breton

Tender Chicken fillets, sautéed with carrots Leeks and mushrooms in a creamy Cider sauce, served with Spring onion mash

Saucissons à la Lyonnaise

Pork and Leek Sausages, spring onion mash, butter fried onions and mild mustard cream sauce

Filet de Colin à la Basquaise

Grilled fillet of White Fish, topped with a sun dried tomato, and pesto crumb, with a chorizo, tomato and butterbean cassoulet

Champignons Dijonnaise (V)

Baked Mushrooms, in a garlic, mushroom, onion, mustard and white wine cream sauce topped with melted cheese. Served with salad and sautéed potatoes

Minute Steak Frites

Minute Steak, grilled to your liking, served with salad and Pommes Frites

Desserts

A selection of freshly prepared Desserts

Lunch Menu

2 Courses £9 3 Courses £12.50

Starters

Soupe du Jour

Our Chef's home made soup of the day

Parfait de Foie de Poulet

Smooth textured parfait of Chicken Livers, garlic and caramelised onion, enriched with Port wine. Served with Balsamic Onion marmalade and rustic bread

Boudin Noir et Chorizo à la Basquaise

Black pudding & Chorizo in Spiced tomato sauce, topped with a sun dried tomato, and pesto crumb

Croustade Fourgasse (V)

Toasted Garlic Ciabatta, topped with caramelised balsamic onions, and melting Mozzarella cheese. Served with Provençale salad

Mains

Plat du Jour

Chef's specially prepared dish of the Day

Poulet Sautéé à la Breton

Tender Chicken fillets, sautéed with carrots Leeks and mushrooms in a creamy Cider sauce, served with Spring onion mash

Saucissons à la Lyonnaise

Pork and Leek Sausages, spring onion mash, butter fried onions and mild mustard cream sauce

Filet de Colin à la Basquaise

Grilled fillet of White Fish, topped with a sun dried tomato, and pesto crumb, with a chorizo, tomato and butterbean cassoulet

Champignons Dijonnaise (V)

Baked Mushrooms, in a garlic, mushroom, onion, mustard and white wine cream sauce topped with melted cheese. Served with salad and sautéed potatoes

Minute Steak Frites (£3 Supplement)

Minute Steak, grilled to your liking, served with salad and Pommes Frites

Desserts

A selection of freshly prepared Desserts

Sunday Lunch Menu
2 Courses £10 3 Courses £13.50

Starters

Soupe du Jour

Our Chef's home made soup of the day

Parfait de Foie de Poulet

Smooth textured parfait of Chicken Livers, garlic and caramelised onion, enriched with Port wine. Served with Balsamic Onion marmalade and rustic bread

Filets de Sardine Grillée

Pan-fried Cornish Sardine Fillets, with garlic and olive oil, on a Ciabatta croute, Salad garnish, red and green Pesto dressing

Boudin Noir et Chorizo à la Basquaise

Black pudding & Chorizo in Spiced tomato sauce, topped with a sun dried tomato, and pesto crumb

Champignons Dijonnaise (V)

Baked Mushrooms, in a garlic, mushroom, onion, mustard and white wine cream sauce topped with melted cheese

Mains

Roti du Jour

Chef's specially prepared traditional Roast of the Day

Poulet Sauté à la Breton

Tender Chicken fillets, sautéed with carrots Leeks and mushrooms in a creamy Cider sauce, served with Spring onion mash

Foie d'Agneau 'Le Coq'

Seared Lambs Liver, crispy bacon, Black Pudding, spring onion mash, and a peppercorn sauce

Filet de Saumon Provencale

Roasted fillet of Salmon, with a sun dried tomato, and pesto crumb, Tomato Provencale and saffron Rice

Aubergines au Gratin (V)

*Slices of char-grilled Aubergine, and tomato, topped with a Parmesan, pesto and garlic crumb,
and baked in the oven. Served with salad and sautéed potatoes*

Steak Frites (£5 Supplement)

8 oz Rump Steak, grilled to your liking, served with salad and Pommes Frites

Desserts

A selection of freshly prepared desserts

