

# DINNER MENU

A la carte

## Starters

- Soupe du Jour £4.10
- Fish and shellfish soup served with garlic toast and aioli  
£4.90
- Warm Halibut and Salmon terrine served with salad, celeriac remoulade  
and "beurre blanc"  
£5.20
- Wild mushroom fricassée with shallots, garlic, tarragon cream sauce and  
topped with puff pastry crust  
£5.20
- Salad Tabou: smoked duck breast, smoked bacon, potatoes, croutons and  
raspberry dressing  
£5.70
- Pigeon Breast served with sweet potato mash and a shallots, rosemary  
red wine sauce  
£5.90
- Pan fried king scallop served with fondue of leek and a garlic Pernod  
butter  
£6.20

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All starters are served with a basket of bread  
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*Bon Appetit!*

## Main Courses

- Chargrilled halloumi cheese and vegetable brochette served with a timbale of rice and tomato, basil sauce  
£12.90
- “Moules Marinières”: Mussels cooked with garlic, shallots, white wine and fresh herbs served with hand cut chips  
£13.20
- Guinea fowl breast stuffed with gruyere cheese and Parma ham served with celeriac and sweet potato mash and smoked bacon, onion, Dijon mustard white wine cream sauce  
£14.90
- Pan fried Sea bass filet served with “jardiniere de legumes” and red pepper coulis  
£15.20
- “Veal Osso-Bucco alla Milanese”: stew of veal cooked with tomatoes, garlic, white wine and fresh herbs served with tagliatelle pasta  
£15.90
- Roasted Rack of Lamb with lemon, thyme crust and juniper berry jus served with gratin dauphinois  
£16.90
- Scotch Sirloin steak served with sautéed potatoes, mushroom and shallots, chive, parsley butter  
£18.90

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Extra bread and butter £1.95

Freshly cooked Vegetables, Mixed Salad £2.90 or French fries £1.95

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*Bon Appetit!*

## Les Desserts

### Tarte Tatin

Served with vanilla ice cream and crème anglaise £4.20

### Crème Brûlée £4.20

### Bread and Butter Pudding

Made with brioche and served with vanilla ice cream and toffee sauce £4.20

### Profiteroles

Filled with cream and served with vanilla ice cream and chocolate sauce £4.20

### Dark and White Chocolate terrine £4.20

### Crêpe

Filled with toffee or chocolate or lemon and served with ice cream £4.20

### Crêpe Suzette

Served with lemon sorbet and flambéed with Grand Marnier £5.20

### 3 scoops ice cream selection £4.20

Vanilla, chocolate or strawberry

### Selection of French cheeses £5.20

Served with mix salad and French bread

*Bon Appetit!*