

STARTERS

French Onion Soup	Traditional French soup with a grilled cheese crouton	£5.95
Winter Vegetable Soup	Always plant-based & vegetarian, with bread	£5.50
Duck & Orange Pâté	French bread & red onion confiture	£6.50
Spiced Cod & Prawn Fishcake	With sweet chilli sauce	£6.50
Whitebait & Aioli	Crispy breaded whitebait with garlic mayo & fresh lemon	£6.50
Garlic & Herb Mushroom	Spinach, onion confiture, blue cheese & toasted pine nuts	£5.95

PLANT BASED & VEGETARIAN

Ⓢ Moroccan Tagine	Spiced sweet potato, chickpeas, spinach with a herby couscous	£10.95
Ⓢ Meatless Burger	Dijon mayo, slow-roasted tomato, onion confiture & pommes frites	£12.95
Ⓢ Wild Mushroom Linguine	Creamy tarragon & white wine sauce with toasted pine nuts	£11.95

MAIN COURSE

Pan-fried Haddock	Fresh haddock served in a prawn & pearl onion white wine cream sauce, with new potatoes & panache vegetables	£13.95
Bouillabaisse & Rouille	Rich seafood stew, with leeks, onions, tomatoes, celery, potatoes, fennel & orange. Served with fresh bread	£15.95
Spiced Cod & Prawn Fishcakes	Sweet chilli sauce & pommes frites	£12.95
Moules Mariniere	Mussels in garlic, fresh herbs, white wine & cream. With pommes frites & French bread	£13.95
Smoked Haddock & Celeriac Gratin	Gratinated smoked fish in a cauliflower, celeriac, parsley, chive & paprika cheese sauce. Served with warm French bread	£14.95
Pork Dauphinoise	Slow roasted pork, crispy crackling, potato dauphinoise, panache vegetables & an apple cream sauce	£15.95
Chicken & Bacon Salad	Dijon mayonnaise, toasted almonds & herb croutons	£11.95
Coq au Vin	Chicken thighs braised in red wine & bouquet garni, smoked pancetta, caramelised shallots, mushrooms & vegetables with buttered crème fraîche mash	£13.95
Chicken & Chorizo Linguine	Served in a white wine cream sauce with Parmesan shavings & fresh herbs	£13.50
Chicken & Bacon Fricassée	Pan-fried chicken breast in a creamy mushroom, bacon & leek sauce, with fragrant rice	£13.95
Confit Duck Cassoulet	A traditional French casserole of mixed beans, shallots, celery, carrots, garlic & tomatoes topped with a confit duck leg	£14.95
Slow-Cooked Lamb Shank	In a rosemary & red wine jus with herb mashed potatoes & panache vegetables	£17.95
Boeuf Bourguignon	Tender beef, caramelised onions, smoked pancetta, glazed carrots, mushrooms, red wine jus & herb mashed potatoes	£14.95
Le Mistral Burger	British beef, smoked cheese or blue cheese, bacon, Dijon mayo, slow-roasted tomato, onion confiture & pommes frites	£13.50
8oz Ribeye Steak	Wild mushroom & vine-tomato fricassée, fresh salad & pommes frites: Add Pepper or Blue Cheese Sauce	£18.95 £3.00

SIDES

Le Mistral Garlic Bread	Garlic baguette with melted cheese, tomato & olive	£3.95
Garlic Bread	Baked baguette & garlic butter	£3.50
Pommes Frites		£2.95
Dauphinoise Potatoes		£3.95
Seasonal Vegetables		£3.25
House Salad		£3.95

DESSERTS

Caramelised Apple Tart	Served with vanilla ice cream	£5.95
Double Chocolate Brownie	Warm chocolate sauce & ice cream	£6.50
Crème Brulee	Baked vanilla infused custard	£5.50
Plant-Based Sticky Toffee Pudding	Topped with vanilla ice cream	£5.95
Tarte Au Citron	Glazed lemon tart with crème fraîche & a drizzle of honey	£5.50
Baked Vanilla Cheesecake	Berry compote & fresh mint	£5.50

KIDS

Boeuf Bourguignon & Mash		£6.50
Plant-based Burger & Chips		£6.50
Cheese Pasta & Garlic Bread		£6.50
Chicken & Bacon Fricassée, Rice		£6.50
Cheeseburger & Chips		£6.50
Fish Goujons, Peas & Chips		£6.50

TRADITION HOME COOKED ROASTS ** ONLY AVAILABLE ON SUNDAYS **

Sundays only from 12pm till 5pm. Roasts are served with:
Yorkshire pudding, roast potatoes, braised red cabbage, mashed potatoes,
seasonal vegetables, cauliflower cheese, stuffing & rich gravy

Roast British Beef		£13.50
Slow Roasted Pork & Crackling		£12.95
Garlic & Thyme Chicken		£12.95
Apricot & Goats Cheese Nut Roast		£12.95

PLEASE ASK TO SEE OUR ALLERGEN MENU

As it provides product information regarding allergens in each dish, our kitchen teams are trained to adhere to this allergen menu. Due to the nature of our food production environment, we cannot guarantee with 100% certainty that traces of the major 14 allergens may not be present in your dish. However, we'll try to ensure levels are adequately controlled to the best of our ability.