

# EVENING MENU

---

Served from 4pm

## STARTERS

---

SEASONAL VEGETABLE SOUP (VG) Always plant-based & vegetarian, with bread	£5.95
GARLIC & HERB MUSHROOMS (V) With spinach, onion confiture, blue cheese & pine nuts	£6.25
CRISPY CRAB(LESS) CAKES (VG) Artichoke & potato cake bound with lime, coriander, and garlic. Served with samphire, sweet chilli & baby leaf	£7.95
WHITEBAIT & AIOLI Crispy breaded whitebait with garlic mayo & fresh lemon	£6.95
FRENCH ONION SOUP With a grilled cheese crouton	£6.75
DUCK & ORANGE PÂTÉ French bread & red onion confiture	£7.25

## MAIN COURSE

---

CHICKEN & BACON SALAD Dijon mayonnaise, toasted almonds & herb croutons	£11.95
COQ AU VIN Chicken thighs braised in red wine & bouquet garni, pancetta, caramelised shallots, mushrooms & vegetables with buttered mash	£13.95
CHICKEN & CHORIZO LINGUINE Served in a white wine cream sauce with Parmesan shavings & fresh herbs	£13.75
CHICKEN & BACON FRICASSÉE Pan-fried chicken breast in a creamy mushroom, bacon & leek sauce, with fragrant rice	£13.95
STEAK & ALE PIE Beef slow-cooked in a rich ale gravy with creamy mash & seasonal vegetables	£13.95
BOEUF BOURGUIGNON Tender beef, caramelised onions, smoked pancetta, glazed carrots, mushrooms, red wine jus & herb mashed potatoes	£16.50
LE MISTRAL BURGER British beef, smoked cheese or blue cheese, bacon, Dijon mayo, slow-roasted tomato, onion confiture & pommes frites	£13.95
PAN-FRIED HADDOCK Served in a prawn & pearl onion white wine cream sauce, with new potatoes & panache vegetables	£15.95
MOULES MARINIÈRE Mussels in garlic, fresh herbs, white wine & cream with pommes frites & French bread	£14.95
PISTACHIO CRUSTED HAKE SUPREME ** Creamy spinach & saffron-potatoes with green beans	£16.95
BOUILLABAISSE & ROUILLE ** Rich seafood stew, with leeks, onions, tomatoes, celery, saffron potatoes, fennel & orange with fresh bread	£16.95
CONFIT DUCK CASSOULET ** A traditional French casserole of mixed beans, shallots, celery, carrots, garlic & tomatoes topped with a confit duck leg	£16.75
PORK DAUPHINOISE ** Slow roasted pork, crispy crackling, potato dauphinoise, panache vegetables & an apple cream sauce	£17.95
SLOW-COOKED LAMB SHANK ** In a rosemary & red wine jus with herb mashed potatoes & panache vegetables	£19.95
8OZ RIBEYE STEAK ** Wild mushroom & vine-tomato fricassée, fresh salad & pommes frites: Add Pepper or Blue Cheese Sauce £3.00	£19.95

## PLANT-BASED & VEGAN

---

CRISPY CRAB(LESS) CAKES (VG) Artichoke & potato cake with sweet chilli sauce & herb-roasted sweet potatoes	£13.95
HARISSA & COCONUT TAGINE (VG) Spiced chickpeas, mixed peppers, spinach & sweet potato, with fragrant lemon & coriander rice	£12.95
PLANT-BASED BURGER (VG) Vegan cheese & mayo, gherkin, baby gem, tomato with herb-roasted sweet potatoes	£13.50
RISOTTO LE MISTRAL (VG) Tomatoes, olives, garlic, saffron, fresh rocket & vegan parmesan cheese	£12.50
BEEETROOT & LENTIL BOURGUIGNON (VG) Beetroot, lentils, mushrooms, carrots, celery in tarragon & red wine sauce, with mashed potatoes	£12.95

## SIDES

---

LE MISTRAL GARLIC BREAD (V) Garlic baguette, melted cheese, tomato & olive	£5.95	GARLIC BREAD (V) Baked baguette & garlic butter	£4.95
POMMES FRITES	£3.50	DAUPHINOISE POTATOES (V)	£3.95
SEASONAL VEGETABLES (VG)	£3.25	HOUSE SALAD (VG)	£3.95

## DESSERTS

---

BELGIAN CHOCOLATE TORTE (VG) Vanilla ice cream	£6.50
SORBET SELECTION (VG) Lemon, mango & raspberry sorbet with fruit compote	£5.95
CARAMELISED APPLE TART (V) Served with vanilla ice cream	£6.50
CRÈME BRULEE (V) Baked vanilla-infused custard	£6.25
STICKY TOFFEE PUDDING (V) Topped with vanilla ice cream	£6.50
TARTE AU CITRON (V) Glazed lemon tart, crème fraîche & honey	£6.25
STRAWBERRY & PROSECCO CHEESECAKE Berry compote & fresh mint	£6.75

## KIDS

---

BOEUF BOURGUIGNON & MASH	£6.95	PLANT-BASED BURGER & CHIPS (V)	£6.95
CHEESE PASTA & GARLIC BREAD (V)	£6.50	CHICKEN FRICASSÉE & RICE	£6.95
CHEESEBURGER & CHIPS	£6.50	FISH GOUJONS, PEAS & CHIPS	£6.95

## PLEASE ASK TO SEE OUR ALLERGEN MENU

---

This menu provides information regarding allergens in each dish. Our kitchen teams adhere to this information to their best ability. Due to the nature of our food production environment and occasional changes to our supply line, we cannot guarantee that our products/dishes are allergen-free, but we aim to reduce the risk as much as possible.

**\*\*Indicates not available with the two-course offer (Lunch Only)**