

EVENING MENU

Served from 4pm

STARTERS

GARLIC & HERB MUSHROOMS (V) With spinach, onion confiture, blue cheese & pine nuts	£6.25
SEASONAL VEGETABLE SOUP (VG) Always plant-based & vegetarian, with bread	£5.95
WHITEBAIT & AIOLI Crispy breaded whitebait with garlic mayo & fresh lemon	£6.95
FRENCH ONION SOUP With a grilled cheese crouton	£6.75
HAM & PARSLEY TERRINE Infused with honey & wholegrain mustard, alongside our sticky red onion confiture with toasted bread	£7.50
MINI BAKED CAMEMBERT (V) Potted & topped with olives, fresh herbs & vine cherry tomatoes with fresh bread	£7.95

MAIN COURSE

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
CRISPY PORK BELLY ** Dijon-cream & cider reduction, apple & spring onion mash with green vegetables	£17.95
8OZ RIBEYE STEAK ** Wild mushroom & vine-tomato fricassée, fresh salad & pommes frites: Add Pepper or Blue Cheese Sauce £3.00	£19.95

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)**

PLANT-BASED & VEGAN

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
BEETROOT & 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
HOUSE SALAD (VG)	£3.95
SEASONAL VEGETABLES (VG)	£3.25
BUTTERED GREEN BEANS	£3.50

DESSERTS

BELGIAN CHOCOLATE TORTE (VG) Vanilla ice cream	£6.50
BAILEYS CRÈME BRÛLÉE Mint chocolate shards	£6.25
SORBET SELECTION (VG) Lemon, mango & raspberry sorbet with fruit compote	£5.95
CARAMELISED APPLE TART (V) Served with vanilla ice cream	£6.50
STRAWBERRY CHEESECAKE Strawberry & Prosecco Cheesecake with berry compote	£6.75
TARTE AU CITRON (V) Glazed lemon tart, crème fraîche & honey	£6.25

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

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