PÂTÉ DU JOUR £7.95<br>House chutney \& warm French bread<br>FRENCH ONION SOUP £ $£ .50$<br>Grilled cheese crouton (VGO)

BEETROOT \& GRILLED GOATS CHEESE £7.95
Roasted \& candied beets with beetroot ketchup, balsamic glaze \& toasted pumpkin seeds (VGO)
AROMATIC GARDEN VEGETABLE CAKE £ 8.50
Baked broad bean, pea \& spinach cake with lemon \& mint mayo (VGO)
BREADED BRIE \& CRANBERRY £7.95
Baked brie, toasted almonds, cranberry \& port reduction (V)
GRAVLAX SALMON SOUFFLÉ £9.95
Cheese \& chive sauce
WHITEBAIT \& AIOLI £7.95
Breaded whitebait \& fresh lemon

## MAIN COURSE

MOULES MARINIÈRE £16.95
Mussels in garlic, fresh herbs, white wine \& cream with pommes frites \& French bread
PAN FRIED HADDOCK £ $£ 7.95$
Skinless floured haddock with lemon, caper, parsley garlic sauce, Boulangère potatoes \& green beans
CHICKEN \& BACON FRICASSÉE £15.95
Pan-fried chicken breast in a creamy mushroom, bacon \& leek sauce, with fragrant rice
COQ AU VIN £15.95
Chicken legs braised in red wine, herbs, spices, pancetta, caramelised shallots, mushrooms, root vegetables with herb mash

## LE BURGER £ 16.50

British beef, smoked cheese or blue cheese, bacon, Dijon mayo, slow-roasted tomato, onion confiture \& pommes frites
50p from every burger sold goes to support the Trussell Trust supporting food banks locally
BOEUF BOURGUIGNON £ 18.50
Tender beef, caramelised onions, smoked pancetta, glazed carrots, mushrooms, red wine jus \& herb mashed potatoes

SQUASH, SAGE \& CHESTNUT WELLINGTON £14.95
Champ potatoes, mushroom \& red wine sauce, roasted vegetables (VGO)
BABY SPINACH \& WILD MUSHROOM RISOTTO £14.95
Caramelised shallots, garlic, white wine, fresh herbs, toasted pumpkin seeds \& parmesan cheese (V)
RED CANDY BEETROOT \& LENTIL BOURGUIGNON £14.95
Mushrooms, carrots, celery, tarragon \& red wine sauce, herb mash (VGO)
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PORK DAUPHINOISE** £18.95
Crispy pork belly, dauphinoise potatoes, Dijon \& Madeira sauce, seasonal vegetables \& green beans
CONFIT DUCK ** £21.95
Duck Leg, dauphinoise potatoes, green beans and an orange and red wine jus

## 8OZ RIBEYE STEAK** £22.95

Wild mushrooms, confit cherry tomatoes, fresh salad \& pommes frites: Add Pepper, or Blue Cheese Sauce $£ 3.00$
TRUFFLE \& BALSAMIC LAMB TENDERLOIN** £23.95
Roasted chanteney carrots \& parsnips with dauphinoise potatoes, truffle \& balsamic sauce
** Indicates Dish Not Included In Our Wine a Dine Offer.

## SIDES

LE MISTRAL GARLIC BREAD $£ 5.95$
Garlic baguette, melted cheese, tomato \& olives (V)
GARLIC BREAD £4.95
Baked baguette \& garlic butter (V)
DAUPHINOISE POTATOES £3.95
Layered potatoes, baked in a rich, garlic-infused cream sauce (V)
POMMES FRITES £ 3.50
Lightly salted French fries
PARSNIPS \& CHANTENAY CARROTS £ $£ 4.95$
Roasted root vegetables \& tenderstem broccoli (VGO)
HOUSE SALAD £3.95
Our house salad, with olives \& tomatoes (VGO)

## DESSERTS

DOUBLE CHOCOLATE BROWNIE £7.50
Vanilla ice cream \& chocolate sauce (VGO)
BAILEYS \& GINGERBREAD CRÈME BRÛLÉE £8.95
Cinnamon sugar glaze (V)
RHUBARB \& RASPBERRY FRANGIPANE $£ 7.95$
Raspberry compote, toasted almonds, crème fraîche
PEAR \& DARK FRUIT CRUMBLE £6.95
Vanilla ice cream or custard (VGO)
TARTE AU CITRON £ 7.50
Glazed lemon tart, crème fraîche \& honey
SALTED CARAMEL PROFITEROLES £7.50
Chantilly cream \& chocolate peanut butter fudge (V)
ASSIETTE DE FROMAGE £9.95
Selection of cheeses, red onion confiture, grapes, apples and French bread

## KIDS

BOEUF BOURGUIGNON \& MASH £7.95
BEETROOT \& LENTIL BOURGUIGNON WITH MASH £ $\ddagger .50$
CREAMY PASTA, CHEESE \& GARLIC BREAD £6.95
CHICKEN FRICASSÉE \& RICE £6.95
CHEESEBURGER \& CHIPS £6.95
FISH GOUJONS, PEAS \& CHIPS £6.95

## ALLERGENS \& DIETARY REQUIREMENTS

Please visit our website for a full allergen menu. Alternatively, ask a member of our team for assistance. $(V)=\operatorname{Vegetarian}(V G)=\operatorname{Vegan}(V G O)$
$(V G O)=$ dish will be amended to suit dietary requirements.

Most of our food is prepared to order and may contain allergens or ingredients not listed on the menu.
Due to the nature of the food production environment and ongoing changes within our supply chain,

