

FOOD

APÉRITIFS

HENDRICK'S & ELDERFLOWER 6.95

Hendricks Garden Gin, Fever Tree Elderflower Tonic & Cucumber

SOVEREIGN KIR 8.95

L'Extra par Langlois Brut, Cremant d' Alsace & Crème de Cassis

STARTERS

FRENCH ONION SOUP (VGO)

Grilled cheese crouton (Vegan Cheese)

SMOKED SALMON ROULADE

Thin slices of smoked salmon, lemon & dill crème fraîche, wrapped in soft bread with watercress.

PÂTÉ DU JOUR

Warm bread, cornichons, red onion & bacon confiture

BEETROOT, CHÈVRE & AGED BALSAMIC (V)

Goats cheese, caramelised beetroot, beetroot hummus, candied walnuts

MINI MOULES ARABIATTA

Steamed mussels in a rich, spicy tomato sauce with French baguette

ROSEMARY & THYME POTTED CAMEMBERT (V)

Baked camembert, vine tomatoes & olives with French baguette

VEGETARIAN & VEGAN

ROSE HARISSA VEGETABLE TAGINE (VG)

Ras el hanout spiced vegetables, apricot & chickpea tagine, saffron rice, coriander & coconut yoghurt

BAKED RATATOUILLE & GOATS CHEESE LINGUINE (VGO)

Provençal roasted vegetables, crumbled goats cheese, black olive crumb & watercress (Vegan feta cheese available)

GARDEN BURGER (VG)

Aromatic spinach & broad bean burger, aioli, slow roasted tomato & pommes frites

FISH & SEAFOOD

MOULES MARINIÈRE

Mussels in garlic, fresh herbs, white wine & cream with pommes frites & warm bread

OAT CRUMBLE CRUST FISH BAKE **

A mix of salmon, white & smoked fish in a creamy leek, herb & nutmeg sauce, topped with rolled oats & parmesan crust with fresh broccoli

PAN FRIED SEABASS

Chorizo-parmentier potatoes, braised leeks & chive oil

MEAT DISHES

LE BURGER

British beef, cheddar OR blue cheese, bacon, Dijon mayo, slow roasted tomato, onion confiture & pommes frites

NORMANDY CHICKEN POT ROAST

Chicken thigh cutlets, bacon, leeks & apple with boulangère potatoes & chantenay carrots

TOULOUSE SAUSAGE & MASH

Toulouse sausages, creamy sage mash, red wine jus, roast vegetables & crispy onions

PORK TOMAHAWK

Celeriac & pear mash, roasted mixed vegetables, parsnip crisps, onion & thyme jus

BOEUF BOURGUIGNON

Tender beef, baby onions, smoked pancetta, glazed carrots, mushrooms, red wine jus with herb mash

8OZ RIBEYE STEAK**

Wild mushroom & vine tomato fricassée, fresh salad & pommes frites. Add pepper or blue cheese sauce +3.00.

PAN ROAST LAMB RUMP **

Accompanied by, minced lamb moussaka stuffed courgette, topped with béchamel, spinach, black olive tapenade & lamb jus

INDICATES DISH NOT INCLUDED IN OUR WINE + DINE OFFER

FOOD

DESSERTS

CLASSIC CRÈME BRÛLÉE (V)

7.95

Lemon shortbread

BAKEWELL TART (V)

7.95

Vanilla custard

TARTE AU CITRON (V)

8.95

Honey crème fraîche with mango & orange purée

SALTED CARAMEL PROFITEROLES (V) 7.95

Chocolate & toffee popcorn

ASSIETTE DE FROMAGE 10.95

Selection of cheeses, red onion confiture, apple, celery, warm bread & butter

Enough for one to indulge or two to share!

SIDES

POMMES FRITES

3.95

Lightly salted French fries

WARM BREAD & BUTTER (V)

3.95

French baguette with butter

MARINATED OLIVES (VG)

3.95

Mixed olives in garlic & herbs

HOUSE SALAD (VG)

4.25

Our house salad, with olives & tomatoes

MARKET VEGETABLES (VG)

4.25

Garlic & herb oil

LIGHT BITES

GARLIC BREAD (V)

5.95

Baked baguette & garlic butter

RATATOUILLE (V)

4.95

Roasted courgette, aubergine, peppers & vegetables

CHEESY GARLIC BREAD (V)

6.50

Baked baguette, garlic butter & melted cheese

PARMENTIER POTATOES (V)

4.50

Smoked paprika spiced potatoes & fresh herbs

LE MISTRAL GARLIC BREAD (V)

6.95

Melted cheese with tomato & olives

KIDS £9.50

FISH GOUJONS

Salad, aioli & pommes frites

TOULOUSE SAUSAGE & MASH

French sausage, mash, market vegetables & gravy

CHEESEBURGER & CHIPS

Beef patty, cheddar, mixed salad & pommes frites

HAM, EGG & FRITES

Butchers ham, fried egg & pommes frites

RATATOUILLE & RICE (VG)

Mediterranean vegetables, provençale sauce & rice

MINI MOULES MARINIÈRE

Mussels in garlic & cream with fries & bread

TWO COURSE LUNCH ~ ONLY £19.95 ~ WHY NOT INDULGE IN OUR MENU À PRIX FIXE?

*Choose from our featured mains, then add a starter or dessert.
See our blackboards or ask a member of our team for more details!*

CROQUES

Served with fresh salad

MONSIEUR

8.95

Grilled cheese & ham sandwich

MADAME

9.95

Our Croque Monsieur topped with a fried egg

MISTRAL (V)

8.95

Grilled cheese, tomato & olive sandwich

ROYALE

10.95

Grilled cheese, ham, olive, tomato & a fried egg

BAGUETTES

Served with fresh salad

MATURE CHEDDAR & ONION (V)

8.50

Grated cheddar, red onion & cherry tomato

TOULOUSE SAUSAGES

9.50

Dijon mayonnaise, house pickles & green leaf

FISH GOUJONS & AIOLI

9.95

Crispy battered fish goujons, green leaf & tomato

LE MISTRAL CLUB

9.95

Chicken, bacon, cheese, mayo, tomato & rocket

**CROQUES, BAGUETTES & TWO COURSE LUNCH
SERVED MONDAY TO SATURDAY UNTIL 4PM**

(V) = Vegetarian Option | (VG) Vegan Option | (VGO) = Vegan Option Available, dish can be amended to suit dietary requirements.