

TWO COURSE LUNCH PRIX FIXE £19.95

MON - FRI | 12PM - 4PM

Order any main course and add a starter or dessert
Please choose from the dishes below

STARTERS

FRENCH ONION SOUP (V, GF)

PÂTÉ DU JOUR

AVOCADO & TOMATO TARTARE (V, GF)

WHITEBAIT & AIOLI

MAINS

RED PESTO & PINE NUT GNOCCHI (VG)

COURGETTE, FETA & MINT SALAD (V, GF)

STEAK & ALE PIE

WILDFLOWER HONEY & LEMON CHICKEN SALAD (GF)

MOULES MARINIÈRE

CHICKEN & CHORIZO LINGUINE

OMELETTES

Fresh salad & pommes frites, choose three fillings:

Ham | Red Onion | Cheddar | Olive | Spinach

DESSERTS

CHOCOLATE BROWNIE (VG, GF)

TARTE AU CITRON (V)

SALTED CARAMEL PROFITEROLES (V)

CAFÉ CLASSIQUES

FRENCH BAGUETTES

Baguettes & Croques are served with pommes frites & house salad

MON - SAT | 12PM - 4PM

HAM, BRIE & CRANBERRY

Cornish brie & sweet cranberry sauce 10.95

BEER BATTERED FISH GOUJONS

Baby gem & tartare sauce 11.95

HERITAGE TOMATO, MOZZARELLA & PESTO (V)

Marinated tomatoes, torn mozzarella & red pesto 10.95

CHICKEN, BACON & AIOLI

Lemon & herb chicken, crispy bacon & garlic aioli 11.95

CROQUES MAISON

CROQUE MONSIEUR

Grilled ham & cheese sandwich 10.50

CROQUE MADAME

Grilled ham & cheese sandwich topped with a fried egg 10.95

Full allergen and dietary information is available
on our website. Allergen key on reverse.

PETITS PLATS

FRENCH ONION SOUP (V, GF)

Grilled cheese crouton (vegan cheese available) 8.95

DRY CURED SALMON (GF)

Roasted beetroot, lime & dill crème fraîche 9.95

PÂTÉ DU JOUR

Warm bread, cornichons, red onion & bacon confiture
See blackboard for today's choice 8.95

AVOCADO & TOMATO TARTARE (V, GF)

Dijon mustard, red onion, lemon, capers, baby gem
& crumbled feta (vegan cheese available) 9.50

WHITEBAIT & AIOLI

Breaded whitebait with a lemon & herb aioli 8.95

RATATOUILLE & GRILLED GOAT'S CHEESE (V)

Slow-roasted aubergine, peppers, courgette,
garlic & cherry tomatoes on toasted bread 9.50

LE MISTRAL GARLIC BREAD (V)

Melted cheese with tomato & olives 7.95

PLATS SIGNATURE

WILDFLOWER HONEY & LEMON CHICKEN SALAD (GF)

Grilled goat's cheese, baby gem, toasted seeds, heritage
tomatoes, cucumber, red onion & lemon dressing 18.95

BOEUF BOURGUIGNON

Tender beef, baby onions, smoked pancetta, glazed
carrots, mushrooms, red wine jus with herb mash 21.95

CHICKEN & CHORIZO LINGUINE

Pan-fried chicken & chorizo, white wine cream sauce,
parmesan shavings & herbs 19.50

STEAK & ALE PIE

Bone marrow gravy, seasonal vegetables & herb mash 18.50

BURGER DE POULET & BACON

Roasted chicken breast, smoked cheese or mozzarella,
slow-roasted tomato, aioli, salad & pommes frites 18.95

PORK SHANK** (GF)

Slow-cooked pork shank, cider & apple jus, white
truffle dauphinoise potatoes & tenderstem broccoli 23.95

8oz RIBEYE STEAK**

Wild mushroom & heritage tomato fricassée,
fresh salad & pommes frites
Add pepper or blue cheese sauce 3.00 26.95

CONFIT DUCK LEG** (GF)

Slow-cooked duck leg, blackberry & red wine sauce,
thyme fondant potatoes, baby carrots & spring greens 25.95

**INDICATES DISH NOT INCLUDED IN OUR EARLY BIRD OFFER

LE MISTRAL BURGER

British beef, smoked or blue cheese, bacon, Dijon mayo,
slow-roasted tomato, onion confiture & pommes frites
We're proud to contribute £1 from every burger sold to support
air ambulance services across the East Midlands. 18.95

VEGETARIAN & VEGAN

RED PESTO & PINE NUT GNOCCHI (VG)

Sun-dried & marinated heritage tomatoes,
wilted spinach, basil & toasted pine nuts 18.95

COURGETTE, FETA & MINT SALAD (V, GF)

Roasted courgettes, crumbled feta, toasted
sunflower seeds, mint & pomegranate seeds 17.95

GOURMET PLANT-BASED BURGER (VG)

Plant-based burger, vegan cheese, aioli,
slow-roasted tomato & pommes frites 17.95

FISH & SEAFOOD

MOULES MARINIÈRE

Mussels in garlic, fresh herbs, white wine & cream,
pommes frites & warm bread 18.95

PROVENÇAL SEAFOOD STEW**

Fresh fish, prawns, mussels & calamari in a saffron,
tomato & fennel broth, toasted bread & garlic rouille 23.95

HADDOCK NIÇOISE (GF)

Grilled haddock fillet, soft boiled egg, slow-roasted cherry
tomatoes, new potatoes, green beans, capers & olives 20.95

PÂTISSERIES & DESSERTS

CHOCOLATE BROWNIE (VG, GF)

Belgian chocolate sauce & vanilla ice cream 8.50

TARTE AU CITRON (V)

Honey crème fraîche with mango & orange purée 8.50

SALTED CARAMEL PROFITEROLES (V)

Chocolate & peanut butter fudge 8.50

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE (V)

Lemon shortbread 8.95

ASSIETTE DE FROMAGE

Selection of cheeses, red onion confiture, apple, celery,
warm bread & butter. Enough for one to indulge or two to share! 11.95

EARLY BIRD

MAIN COURSE & A GLASS
OF HOUSE WINE
£19.95

MONDAY - WEDNESDAY

5PM - 6:45PM

Not available during December or bank holidays

**Indicates dish not included in our early bird offer

SIDES

POMMES FRITES

Lightly salted French fries 4.50

GARLIC BREAD (V)

Baked baguette & garlic butter 6.50

MARINATED OLIVES (VG)

Mixed olives in garlic & herbs 3.95

HOUSE SALAD (VG)

Our house salad with olives & heritage tomatoes 4.25

SEASONAL GREENS (VG)

Garlic & herb oil 4.25

GRATIN DAUPHINOISE (V)

Thinly sliced potatoes in a rich garlic & herb cream 4.95

FONDANT POTATO (V, GF)

Slow-cooked in butter & thyme 4.95

HERB MASH (V, GF)

Creamy mashed potatoes with butter & fresh herbs 4.50

MOULES NIGHT EVERY THURSDAY

MOULES MARINIÈRE
& WEEKLY SPECIALS

Served with pommes frites & fresh baguette

SUNDAY ROASTS

EVERY SUNDAY FROM NOON

Yorkshire pudding, roasties, braised red cabbage,
seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN 19.50

PORK BELLY & CRACKLING 19.95

ROAST BRITISH BEEF 20.95

CASHEW, SQUASH & SAGE NUT ROAST (VG) 18.95

SLOW ROASTED LAMB SHANK 24.95

KIDS' ROASTS 9.95



OUR FOOD SUPPLIERS

We are committed to offering the best seasonal produce, upholding the highest standards of quality, sustainability, and ethical practice. With our carefully selected suppliers, we ensure that every dish we present reflects who we are.

Winster Foods, based in the heart of the region, provides the freshest local produce and dairy while sourcing rare speciality ingredients globally. Their dedication to quality blends regional excellence with global flavours.

Owen Taylor & Sons, a family-run butcher since 1922, sources premium beef, pork and lamb from local farms in Derbyshire, Nottinghamshire, Leicestershire, Lincolnshire and nearby counties. Their tradition and craft ensure expertly matured produce.

Direct Seafoods, with over 30 years of experience, offers top-quality seafood sourced both locally and in international waters. Their expertise, modern technology, and focus on sustainability guarantee high-quality, responsibly sourced seafood.

Hopwells, established in 1975, is a leading UK independent food wholesaler. With over 40 years of experience, they deliver high-quality products from trusted brands, maintaining excellent service and food hygiene standards.

ALLERGENS & DIETARY INFORMATION

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free
(GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of our food production environment and ongoing changes within our supply chain, we cannot guarantee dishes are completely allergen-free.

Please speak to a member of the team if you have any allergies or dietary requirements.