

# SUNDAY MENU



## PETITS PLATS

<b>FRENCH ONION SOUP</b> (V, GFO) Grilled cheese crouton (vegan cheese available)	8.95
<b>DRY CURED SALMON</b> (GF) Roasted beetroot, lime & dill crème fraîche	9.95
<b>PÂTÉ DU JOUR</b> Warm bread, cornichons, red onion & bacon confiture <i>See blackboard for today's choice</i>	8.95
<b>AVOCADO &amp; TOMATO TARTARE</b> (V, GF) Dijon mustard, red onion, lemon, capers, baby gem & crumbled feta (vegan cheese available)	9.50
<b>WHITEBAIT &amp; AIOLI</b> Breaded whitebait with a lemon & herb aioli	8.95
<b>RATATOUILLE &amp; GRILLED GOAT'S CHEESE</b> (V) Slow-roasted aubergine, peppers, courgette, garlic & cherry tomatoes on toasted bread	9.50
<b>LE MISTRAL GARLIC BREAD</b> (V) Melted cheese with tomato & olives	7.95

## PLATS CLASSIQUES

<b>LE MISTRAL BURGER</b> British beef, smoked or blue cheese, bacon, Dijon mayo, slow-roasted tomato, onion confiture & pommes frites <i>We're proud to contribute £1 from every burger sold to support air ambulance services across the East Midlands.</i>	18.95
<b>WILDFLOWER HONEY &amp; LEMON CHICKEN SALAD</b> (GF) Grilled goat's cheese, baby gem, toasted seeds, heritage tomatoes, cucumber, red onion & lemon dressing	18.95
<b>MOULES MARINIÈRE</b> Mussels in garlic, fresh herbs, white wine & cream, pommes frites & warm bread	18.95
<b>HADDOCK NIÇOISE</b> (GF) Grilled haddock fillet, soft boiled egg, roasted cherry tomatoes, new potatoes, green beans, capers & olives	20.95
<b>BOEUF BOURGUIGNON</b> Tender beef, baby onions, smoked pancetta, glazed carrots, mushrooms, red wine jus with herb mash	21.95
<b>RED PESTO &amp; PINE NUT GNOCCHI</b> (VG) Sun-dried & marinated heritage tomatoes, wilted spinach, basil & toasted pine nuts	18.95
<b>GOURMET PLANT-BASED BURGER</b> (VG) Plant-based burger, vegan cheese, aioli, slow-roasted tomato & pommes frites	17.95
<b>CHICKEN &amp; CHORIZO LINGUINE</b> Pan-fried chicken & chorizo, white wine cream sauce, parmesan shavings & herbs	19.50
<b>STEAK &amp; ALE PIE</b> Bone marrow gravy, seasonal vegetables & herb mash	18.50

*Please see our website for a full allergen menu.  
Alternatively, ask a member of our team.*

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

## OUR ROASTS

### EVERY SUNDAY FROM NOON

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

<b>GARLIC &amp; THYME CHICKEN</b>	<b>19.50</b>
<b>PORK BELLY &amp; CRACKLING</b>	<b>19.95</b>
<b>ROAST BRITISH BEEF</b>	<b>20.95</b>
<b>CASHEW, SQUASH &amp; SAGE NUT ROAST</b> (VG)	<b>18.95</b>
<b>SLOW ROASTED LAMB SHANK</b>	<b>26.95</b>
<b>KIDS' ROASTS</b> <i>Ask a member of our team for today's choice.</i>	<b>9.95</b>

## SUNDAY SIDES

### 3 FOR £13

<b>CREAMY CAULIFLOWER CHEESE</b> (V)	5.95
<b>THYME &amp; SEA SALT ROAST POTATOES</b> (V)	3.95
<b>YORKSHIRE PUDDINGS &amp; GRAVY</b>	4.95
<b>CARAMELISED SHALLOT &amp; SAUSAGE MEAT STUFFING</b>	5.95
<b>POMMES FRITES</b>	4.50
<b>GARLIC BREAD</b> (V)	6.50
<b>GRATIN DAUPHINOISE</b> (V)	4.95
<b>CREAMY MASH POTATOES</b> (V)	4.50

## PÂTISSERIES & DESSERTS

<b>CHOCOLATE BROWNIE</b> (VG, GF) Belgian chocolate sauce & vanilla ice cream	8.50
<b>TARTE AU CITRON</b> (V) Honey crème fraîche with mango & orange purée	8.50
<b>SALTED CARAMEL PROFITEROLES</b> (V) Chocolate & peanut butter fudge	8.50
<b>WHITE CHOCOLATE &amp; RASPBERRY CRÈME BRÛLÉE</b> (V) Lemon shortbread	8.95
<b>ASSIETTE DE FROMAGE</b> Selection of cheeses, red onion confiture, apple, celery, warm bread & butter. <i>Enough for one to indulge or two to share.</i>	11.95

## EARLY BIRD

MAIN COURSE & A GLASS  
OF HOUSE WINE

**£19.95**

**MONDAY - WEDNESDAY**

**5 PM - 6:45 PM**



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**(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.