

Available before 4pm

APPETISERS

Mini chorizos 3.95 GF
Mini chorizos roasted in honey

Fougasse 5.25 V
French-style garlic bread
ideal for sharing

Olives 2.95 V Ve GF
Mixed marinated olives

Houmous 2.95 V Ve *
With toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

Soup *
Freshly made soup of the day

Toast et champignons *
Toasted sourdough topped with
fricassée of mushrooms with
(or without V) smoked bacon
(vegan option available Ve)

Calamari GF
Lightly spiced crispy fried squid
with garlic aioli

Wild mushroom risotto V GF *New*
With seasonal wild mushrooms,
spinach, peas, herbs and truffle oil
served simply with a Parmesan crisp
(vegan option available Ve)

Chicken liver parfait *
With grilled artisan bread and
red onion confiture

Fritôt de Brie V
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

MAINS

Parmentier maison GF
A rich French-style cottage pie
with ground beef and smoked bacon
topped with pomme purée and
served with seasonal vegetables

Moroccan chicken *
Lightly spiced, marinated chicken breast,
couscous tabbouleh and harissa yogurt
with seasonal vegetables and potatoes

Steak-Frites GF
Pan-seared minute steak (bavette cut,
served pink) served with roasted garlic
and parsley butter, pommes frites and
dressed leaves

Honey-glazed pork medallions
With Morteau sausage, caramelised
apples, Dijon beurre blanc, seasonal
vegetables and potatoes

Wild mushroom risotto V GF *New*
With seasonal wild mushrooms,
spinach, peas, herbs and truffle oil
served simply with a Parmesan crisp
(vegan option available Ve)

Thai fishcake
Spiced fishcake of salmon, haddock,
chilli, lemongrass, ginger, coriander
and lime with pommes frites, crunchy
slaw and sweet chilli sauce

Poulet chasseur GF
Pan-fried chicken breast in a classic
chasseur sauce of mushrooms, thyme,
concassé tomato and red wine with
seasonal vegetables and potatoes

House Burger
100% prime British beef burger, Le Saint
Mont Cheese, gherkins, home-made
burger sauce, plum tomatoes and lettuce
served with pommes frites

Gratin Méditerranéen V N
Ricotta, wild mushroom, spinach and
roasted hazelnut 'veggie balls' baked in
a rich tomato and béchamel sauce with
seasonal vegetables and potatoes

SIDES

House salad 3.25 V Ve GF

Sweet potato fries
3.50 V Ve *New*

Pommes frites 2.95 V Ve GF

Dauphinoise potatoes 3.50 V GF

Roasted garlic field mushrooms
3.25 V GF

Creamed spinach 3.50 V GF

French beans 3.50 V GF N
With toasted almond flakes

Superfood side salad 3.50 V Ve
Grains, couscous, mixed
leaves and pomegranate seeds

DESSERTS

The perfect finish to your meal

Crème brûlée V GF
Our signature dessert – a French classic.
Vanilla crème brûlée freshly made by our
chefs every day

Sticky toffee pudding V
With vanilla ice cream

Chocolate brownie V N
With warm chocolate sauce and
salted caramel ice cream

Bistrot creperie V
Traditional French crêpes
your way. Choose vanilla ice
cream or crème Chantilly.

Then choose your filling:

- Chocolate • Lemon •
- Mixed berry compôte •

Ice cream & sorbet V *
Award-winning West Country
farm organic ice cream and sorbets.
Choose from: Chocolate chip,
Vanilla clotted cream, Strawberry,
Salted Caramel, Raspberry sorbet,
Mango sorbet
(vegan option available Ve)