

Available before 4pm

## STARTERS

All served with complimentary freshly baked French bread and butter

### Soup \*

Freshly made soup of the day

### Smoked mackerel pâté \*

Lightly smoked with crème fraîche, lemon and paprika with toasted sourdough

### Fritôt de Brie V

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

### Calamari GF

Lightly spiced crispy fried squid with garlic aioli

### Goat's cheese salad V GF N

Goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

### Toast et champignons \*

Toasted sourdough topped with fricassée of mushrooms with (or without V) smoked bacon (vegan option available V)

### Chicken liver parfait \*

With grilled artisan bread and red onion confiture

## 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

### Bœuf bourguignon GF

Our signature dish for 25 years and now we've made it even better! Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

### 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

### Thai fishcake

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

### Roasted haddock fillet GF

Wrapped in Serrano ham with creamed leeks and a white wine and grain mustard sauce. Served with seasonal vegetables and potatoes

### 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

### 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

### House Burger

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

### Harissa roasted vegetable salad V \*

Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing. With grilled chicken GF or goat's cheese V GF

Add both for 1.50

(vegan option available V)

## SIDES

House salad 3.25 V V GF

Sweet potato fries 3.50 V V

Pommes frites 2.95 V V 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 V

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

### Eton mess V GF N

Strawberry and vanilla ice cream with a mixed berry compôte, crushed meringue, pistachios and crème Chantilly

### Bistrot creperie V

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

Then choose your filling:

- Chocolate • Lemon •
- Mixed berry compôte •

### Chocolate brownie V N

With warm chocolate sauce and salted caramel ice cream

### 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 V)

These dishes: V are suitable for vegetarians V are suitable for vegans GF are suitable for a gluten-free diet, please advise your server

\* These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option N contain nuts.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Even if you have chosen the item previously, please make sure that you check the allergen information each time you visit and always inform your server of your allergy, intolerance or dietary requirements when ordering. If you require any further information on any allergens, please speak to your server. Some dishes may contain bones.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. There is a 10% discretionary service charge for all tables of eight or more.

All service charges and tips go directly to our team. Autumn/Winter 2019