



# Beaujolais Nouveau Day

Thursday 21st November

# 2 courses and a 175ml glass of Beaujolais Nouveau wine 18.95

# Beaujolais Nouveau Bottle 24.95 / Carafe 17.95

Available from 12pm

## STARTERS

All served with complimentary freshly baked French bread and butter

#### Soupe du jour \*

Freshly made soup of the day

#### Pâté au maquereau \*

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

#### Fritôt de Brie 🔮

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

Steak au Poivre @F

Pan-fried Scottish pasture-fed

21 day-aged rump medallions with

dauphinoise potatoes, green beans and

peppercorn and brandy sauce

Poulet forestière @

Pan-fried chicken breast in a rich bacon.

shallot, mushroom and red wine sauce

with seasonal vegetables and potatoes

Porc à l'ancienne

Honey-glazed pork medallions,

braised puy lentils with root vegetables

and crushed crackling with seasonal

vegetables and potatoes

Risotto aux champignons 🛡 🚱

Risotto with seasonal wild mushrooms,

spinach, peas, herbs, truffle oil

and a Parmesan crisp

(vegan option available (w))

Croquette de poisson @

Fish cake with sautéed spinach, soft poached egg, Dijon and herb

beurre blanc and seasonal vegetables

#### Calamars @

Lightly spiced crispy fried squid with garlic aïoli

#### Toast et champignons &

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

#### Gambas 🕸

Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread 1.50 supplement

#### Parfait au foie de volaille \*

Chicken liver parfait with grilled artisan bread and red onion confiture

#### MAINS

## Gratin Méditerranéen 🛭 🗈

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

#### Steak-Frites @F

7oz pan-seared minute steak (bavette cut, served pink) served with a choice of roasted garlic and parsley butter **or** green peppercorn and brandy sauce, dressed leaves and pommes frites

#### Pavé de steak \*

Pan-fried Scottish pasture-fed 21 dayaged steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites and classic gem lettuce wedge salad and shallot dressing

2.00 supplement

#### Burger maison

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

#### Sides

Sweet potato fries 3.50 V (9)

#### Superfood side salad 3.50 V (9)

Grains, couscous, mixed leaves and pomegranate seeds

# Roasted garlic field mushrooms 3.25 👽 📴

French beans 3.50 V © N with toasted almond flakes

Creamed spinach 3.50 👽 🕮

House salad 3.25 V (9) GF

Dauphinoise potatoes 3.50 V @F

Pommes frites 2.95 V (9) GF

## **DESSERTS**

The perfect finish to your meal

#### Gâteau au caramel 🔮

Sticky toffee pudding served with vanilla ice cream

#### Délice au chocolat VN

Chocolate brownie with warm chocolate sauce and salted caramel ice cream

#### Crème brûlée 🕶 🖼

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

# Crêpe aux fruits des bois V

Traditional French crêpes with mixed berry compôte and vanilla ice cream or crème Chantilly

#### Tarte au citron 👽 🕼

Caramelised lemon tart served simply with crème Chantilly

#### Glaces et sorbets ♥ 🏵

Award-winning West Country farm organic ice cream and sorbets Please ask your server for flavours (vegan option available (9))

# Plateau de fromages \*

Our typical rustic French cheese board served with biscuits, celery and red onion confiture:

#### Camembert

A smooth, mild and buttery

Camembert from the southwest of Paris

#### Le Saint Flour Bleu V

A rich and well-balanced creamy blue cheese

## Le Saint Mont des Alpes V

A mature regional cheese with a nutty flavour





# Beaujolais Nouveau Day

Thursday 15th November

2 courses 18.95 Beaujolais Nouveau Bottle 24.95 / Carafe 17.50 Available from 12pm



# Thursday 21st November

