

PF PRIX FIXE MENU
from 12pm to 6pm

Dishes marked with the **PF** symbol are included in our Prix Fixe menu

2 COURSES 12.95 · 3 COURSES 14.95

PETITS PLATS

Enjoy our range of appetisers, perfect with your apéritifs

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| MINI CHORIZOS GF 3.95 | OLIVES GF V VE 2.95 |
| Roasted in honey | Mixed marinated pitted olives |
| TOMATO & MOZZARELLA ARANCINI V 3.95 | HAM & CHEESE CROQUETTES..... 4.25 |
| Served with roasted tomato dip | Served with Dijon mayonnaise |
| HOUMOUS GF V VE 2.95 | CHICKEN SKEWERS..... 4.95 |
| Served with toasted pitta bread | Marinated in a sweet and mild spiced chilli sauce then grilled |
| FOUGASSE V 5.25 | |
| Traditional French style garlic bread | |

ENTRÉES

All served with complimentary freshly baked French bread and butter.

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| SOUPE DU JOUR PF * 4.95 | FRITÔT DE BRIE PF V 5.95 |
| Made with seasonal ingredients, your server will share today's choice | Deep-fried Brie served with dressed leaves and plum chutney |
| FRICASSÉE DE CHAMPIGNONS PF * 5.95 | CHICKEN LIVER PARFAIT PF * 6.50 |
| Wild mushrooms with (or without V) smoked bacon on toasted sourdough.
VE Vegan option available. | With grilled artisan bread and red onion confiture |
| RISOTTO VERT PF GF V 5.95 | CALAMARI PF GF 6.95 |
| French beans, courgettes, peas, spinach, crumbled feta cheese and parsley
VE Vegan option available. | Lightly spiced and served with garlic aioli |
| CURED SCOTTISH SALMON GF 7.50 | CHILLI & GARLIC PRAWNS..... 7.95 |
| Orange, fennel pollen and dill cured salmon with a dressed summer salad of shaved radish, cucumber and watercress | Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread |
| GOAT'S CHEESE SALAD GF V N 6.25 | |
| Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing | |



STEAKS ET BURGERS

Our steaks come with pommes frites, dressed watercress and a choice of garlic and parsley butter or green peppercorn and brandy sauce. Our burgers are served with crunchy slaw and pommes frites.

Upgrade your frites to Truffle Pommes Frites for only £1 more

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| STEAK-FRITES PF GF 11.95 |
| Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink |
| 8OZ RUMP STEAK GF 16.95 |
| Scottish pasture-fed, 28 day aged beef. Rich in flavour, firm in texture, best cooked medium |
| 8OZ SIRLOIN STEAK GF 18.95 |
| Scottish pasture-fed, 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare |
| HALLOUMI BURGER PF V 12.95 |
| Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise |
| BURGER MAISON PF 12.95 |
| An 8oz prime British beef burger, St Mont cheese, dill pickle, Bistrot burger sauce, tomato and lettuce |
| BURGER FRANÇAIS..... 13.95 |
| An 8oz prime British beef burger, blue cheese, bacon, dill pickle, Bistrot burger sauce, tomato and lettuce |

PLATS PRINCIPAUX

Classic Bistrot favourites inspired by modern French cuisine

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| CHICKEN PRINTANIER PF GF 13.95 | TARTE SAINT MONT PF V 12.95 |
| Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon served with tenderstem broccoli and new potatoes | Warm tartlet of Saint Mont cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc |
| BOEUF BOURGUIGNON GF 15.95
Our signature dish for 26 years. Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots | |
| RISOTTO VERT GF V 12.95 | SALMON NIÇOISE GF 14.95 |
| Courgettes, peas, French beans, spinach, crumbled feta cheese and parsley VE Vegan option available. | Seared salmon fillet with a poached egg, French beans, roasted peppers, sun-blushed tomatoes, olives and new potatoes |
| SALMON FILLET AUX MOULES GF 14.95 | PAN-FRIED DUCK BREAST GF 16.95 |
| Pan-fried salmon fillet with mussels, samphire, sauce vierge and new potatoes | Barbary duck breast from Western France with dauphinoise potatoes, French beans and blackberry jus |
| THAI CHICKEN SALAD PF N 12.95 | HONEY-GLAZED PORC MEDALLIONS..... 14.95 |
| With rice noodles, peanuts, Asian slaw, fresh herbs, sesame seeds and a soy and chilli dressing. Swap chicken for grilled Halloumi V | With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and French beans |
| SALMON & SMOKED HADDOCK FISHCAKE PF GF 11.95 | CAULIFLOWER & CHICKPEA CURRY PF * V VE 11.95 |
| Served with creamed spinach, soft poached egg and hollandaise sauce | Roasted spiced cauliflower and aromatic coconut chickpea curry served with wild rice and clay baked flat bread |

POULET-RÔTI **GF** 14.95

French style half roast chicken served with pommes frites or a house salad

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| MAISON Garlic and parsley butter · FORESTIÈRE Mushrooms, crispy smoked bacon and thyme | MOROCCAN Lightly spiced, marinated with harissa yogurt |
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SPECIALS

Seasonally sourced to make the most of the produce around us.



SCALLOPS **GF**

Pan-fried scallops with shellfish bisque, samphire and truffle oil

9.95

BOUILLABAISSE MAISON *****

A classic fish stew from Marseille, with sea bass, mussels, king prawns and fish of the day served with rouille, Le Saint Mont cheese and pommes frites

17.95

7OZ FILLET STEAK **GF**

28 day prime Scottish fillet steak, with a classic red wine jus, dauphinoise potatoes and creamed spinach

22.95

ACCOMPAGNEMENTS

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| ROASTED GARLIC MUSHROOMS GF V 3.25 | DAUPHINOISE POTATOES GF V 3.50 |
| FRENCH BEANS GF V N 3.50 | POMMES FRITES GF V VE 2.95 |
| With toasted almond flakes | TRUFFLE POMMES FRITES GF V 3.95 |
| CREAMED SPINACH GF V 3.25 | With Saint Mont cheese |
| TENDERSTEM BROCCOLI GF V VE 3.95 | SWEET POTATO POMMES FRITES GF V VE 3.50 |
| HOUSE SALAD GF V VE 3.25 | |

DESSERTS

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| STICKY TOFFEE PUDDING PF V 5.75 | CRÈME BRÛLÉE PF GF V 5.95 | TARTE AU CITRON GF V 5.95 |
| With vanilla ice cream | French classic. Vanilla crème brûlée freshly made by our chefs every day | Served with crème Chantilly |
| STRAWBERRY PAVLOVA GF V 6.95 | WHITE CHOCOLATE & MANGO MOUSSE GF V N 5.95 | CHOCOLATE BROWNIE PF V N 5.75 |
| White chocolate and raspberry meringue, fresh British strawberries, crème Chantilly | White chocolate mousse with mango purée topped with an amaretti and almond crumb | With warm chocolate sauce and salted caramel ice cream |
| ICE CREAM & SORBET PF * V 4.95 | | LIQUEUR COFFEES..... 5.95 |
| Please ask for flavours. VE Vegan option available. | | Please ask for flavours. |



Scan this code to read further allergen information.

GF Suitable for a gluten-free diet, please advise your server. ***** Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. **V** Suitable for vegetarians. **VE** Suitable for vegans. **N** Dishes 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. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.