

# WELCOME TO OUR BISTRO MENU B STARTERS

## SOUPE À L'OIGNON (G)

*rustic French onion soup with sourdough croutons  
and Emmental cheese, served with baguette*

## CHAMPIGNONS À L'AIL (V)(G)

*chestnut mushrooms in a cèpe & garlic sauce  
on chargrilled sourdough bread*

## PÂTÉ (G)

*potted smooth chicken liver pâté, shallot & raisin  
chutney with chargrilled sourdough bread*

## MAINS

### DEMI POULET (G)

*half roast chicken marinated in garlic and herbs  
with thyme jus. Served with frites or house salad*

### POISSON FRITES

*lightly fried hake fillet in panko breadcrumbs  
with frites and pea & mint purée*

### MOROCCAN VEGETABLE TAGINE (V)(G)

*roasted courgette, carrots, butternut squash, baby spinach  
and chickpeas with toasted almonds and coriander chutney.  
Served with spiced coriander couscous*

## DESSERTS

### CRÈME BRÛLÉE (V)(G)

*traditional vanilla crème with a caramelised top*

### TARTE AU CITRON (V)(G)

*lemon tart with crème fraîche*

### CRÈMES GLACÉES (V)

*two scoops of: vanilla (G), chocolate (G), strawberry (G), tarte tatin,  
salted caramel (G) or chocolate & raspberry fondant ice cream*

(V) Suitable for vegetarians (VE) Suitable for vegans (G) Can be made without gluten on request.  
Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.

# WELCOME TO OUR BISTRO

## MENU C

### STARTERS

#### SOUPE À L'OIGNON <sup>Ⓥ</sup>Ⓞ

*rustic French onion soup with sourdough croutons and Emmental cheese, served with baguette*

#### CAMEMBERT

*warm breaded Camembert with cranberry & redcurrant sauce*

#### PÂTÉ <sup>Ⓞ</sup>

*potted smooth chicken liver pâté, shallot & raisin chutney with chargrilled sourdough bread*

### MAINS

#### DEMI POULET <sup>Ⓥ</sup>Ⓞ

*half roast chicken marinated in garlic and herbs with thyme jus. Served with frites or house salad*

#### POISSON FRITES

*lightly fried hake fillet in panko breadcrumbs with frites and pea & mint purée*

#### MOROCCAN VEGETABLE TAGINE <sup>Ⓥ</sup>Ⓞ

*roasted courgette, carrots, butternut squash, baby spinach and chickpeas with toasted almonds and coriander chutney. Served with spiced coriander couscous*

#### 5OZ 'MINUTE' RUMP <sup>Ⓞ</sup>

*British rump steak served with frites or house salad, garlic butter available on request*

#### BOEUF BOURGUIGNON <sup>Ⓞ</sup>

*slow-cooked beef in a red wine sauce with smoked bacon, mushrooms, roasted carrots, herb mash and crispy onions*

### DESSERTS

#### CRÈME BRÛLÉE <sup>Ⓥ</sup>Ⓞ

*traditional vanilla crème with a caramelised top*

#### TARTE AU CITRON <sup>Ⓥ</sup>Ⓞ

*lemon tart with crème fraîche*

#### CRÈMES GLACÉES <sup>Ⓥ</sup>

*two scoops of: vanilla <sup>Ⓞ</sup>, chocolate <sup>Ⓞ</sup>, strawberry <sup>Ⓞ</sup>, tarte tatin, salted caramel <sup>Ⓞ</sup> or chocolate & raspberry fondant ice cream*

<sup>Ⓥ</sup> Suitable for vegetarians <sup>Ⓥ</sup>Ⓞ Suitable for vegans <sup>Ⓞ</sup> Can be made without gluten on request.

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.