

HORS D'ŒUVRE

Potage du Jour (V) (GF) £5.25
Freshly prepared soup of the day, served with fresh bread.

Pâté Maison (GF) £5.75
Chicken liver pâté enriched with Port, Cognac and herbs, served with toasted bread, dressed leaves and a house chutney.

Coquilles Saint-Jacques (GF) £7.25
Pan fried scallops with bacon and a burnt lemon butter.

Moules Marinières (GF) £6.95
Black shelled mussels, steamed with onions, garlic, white wine and double cream (or if you would prefer a tomato and chilli sauce please ask), served with fresh bread and a wedge of lemon.

Cremeuse a lail et Champignons Stilton (V) (GF) £5.95
Pan fried button mushroom in a creamy garlic sauce and topped with melted stilton and bread for dipping.

Chorizo et Salade de poulet (GF) £5.75
Grilled chorizo and chicken served on a bed of dressed salad and served with a citrus mayonnaise.

L'ail et les Crevettes de Piment (GF) £6.75
Peeled king prawns pan fried with garlic, chilli and lime.

Lardon, boudin Noir at salade de Pommes de Terre £5.75
Pan fried bacon, black pudding and new potatoes served on a bed of leaves with our house dressing.

Coins de Brie Panes (V) £5.95
Deep fried breaded brie wedges served with a cranberry compote and side salad.

Please Note (V) = suitable for vegetarians (GF) = Can be made suitable for a gluten free diet-please state when ordering.

PLAT DE RÉSISTANCE

ALL MAIN COURSES ARE SERVED WITH A CHOICE OF:

French Fries, Gratin Dauphinois (Sliced potatoes baked in the oven with garlic and cream), New Potatoes or Buttered Mash and either a Seasonal Vegetable Medley, Minted Peas or a Dressed Side Salad.

Items marked with a * do not come with a choice of potatoes or vegetables.

Épaule D'Agneau **£16.25**

Best shoulder of lamb, pot roasted in a red wine and mint gravy.

Bœuf Bourguignon **£15.25**

Tender chuck of Hereford beef slowly cooked in lashings of red wine with tomatoes, button mushrooms and baby onions.

Poulet poivre avec Brie et Boudin Noir **£13.25**

Oven roasted chicken supreme with melted brie and black pudding and smothered with Pepper sauce.

Escalope de Porc avec une Sauce de Schnaps aux Peches **£14.95**

Pork escalope pan fried with peaches and simmered in a creamy peach snapps gravy.

L'ail et les Herbes Supreme de Poulet **£12.95**

Chicken supreme marinated in garlic and herbs, then baked and served with a citrus mayonnaise.

Filet de Bœuf Rossini Tornade (GF#) **£22.95**

8oz Fillet steak, char-grilled to your liking and served on a crostini, topped with a field mushroom, pate and a rich brandy gravy.

Salade de Poulet Cajun **£10.95**

Cajun Chicken and curried mayonnaise served on a bed dressed mixed salad.

VÉGÉTARIEN

***Saucisse de Fromage (V)** £12.25
Homemade Lancashire cheese and herb sausages served with a rich onion gravy and champ mashed potatoes.

Fromage de Chevre Lasagnes (V) £12.25
Goats Cheese, Spinach and butternut squash lasagne finished with gratinated parmesan.

FRUITS DE MER

***Moules Marinières (GF)** £13.95
A main course portion of our black shelled mussels, steamed with shallots, garlic, white wine and double cream (or alternatively please ask for a tomato and chilli sauce), served with fresh bread.
Add a portion of French fries for an extra £1.50

Coquilles Saint-Jacques £16.95
Pan fried scallops served with bacon and burnt lemon butter.

Morue (GF) £13.75
Grilled cod fillet

Filet de saumon (GF) £12.95
Oven baked salmon fillet

*** Saumon Fumé et le Saumon de la Crevette** £9.95
Atlantic prawns and smoked salmon served on a bed of dressed salad, then topped with Marie Rose sauce. Served with bread.

All of the fish can be prepared with any of the following sauces or plain with a wedge of lemon if you prefer-please state when ordering:

Garlic and Herb Butter (GF)
Hollandaise sauce (GF)
Tomato and Olive salsa (GF)

Alternatively the cod can be deep fried in our
homemade beer batter.

‘SUR DES CHARBONS ARDENTS’

Filet Grillé (GF#) Best 8oz fillet steak, char-grilled to your liking and served with homemade onion rings and char-grilled field mushrooms.	£21.50
Ribeye Grillé (GF#) Prime 10oz Ribeye steak, char-grilled to your liking and served with homemade onion rings and char-grilled field mushrooms.	£16.95
Aloyau Grillé (GF#) Best 8oz Sirloin steak, char-grilled to your liking and served with homemade onion rings and char-grilled field mushrooms.	£16.45

please note that the steaks are only gluten free without the onion rings, please advise when ordering.

...and to complement your Steak:

**Our accompaniment's are all homemade and are available for a supplement of £2.00
Choose from:**

**Pepper Sauce.
Port and Stilton Sauce.
Garlic Butter.**

PLATS D'ACCOMPAGNEMENT

Pain à l'ail – Fresh bread smothered with garlic butter and grilled.	£2.50
Pain à l'ail au Fromage – Garlic bread as above with melted cheese.	£3.00
Salade – Dressed Side Salad.	£1.95
Gratin Dauphinois – Sliced potatoes baked with cream, cheese and garlic.	£3.00
Pommes Frites – French fries.	£1.75
Olives Garni – A bowl of dressed olives.	£2.25
Frappier les pois - Steamed peas with mint	£1.95