



### MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

#### BREADS

**COURONNE £ 6.50**

A light soft sourdough, crisp on the outside and chewy in the middle. Makes the best toast.  
750g

**BROWN SOURDOUGH LOAF**

**£ 5.95**

A crisp and light loaf made locally by Artisan Bakers

**WHITE SOURDOUGH £ 5.95**

Large white sourdough loaf, locally made by Artisan bakers and great for freezing

---

**ALL BUTTER CROISSANT £ 2.00**

**ALMOND CROISSANT £ 2.00**

**PAIN AUX RAISINS £ 2.00**

---

**PAIN AU CHOCOLAT £ 2.00**

#### STARTERS

**FLAMICHE AU POIREAUX ET LARDONS**

**£ 7.00**

From Northern France, leek, smoked lardons & creme fraiche short crust pastry tart

**TOURTE DE LAPIN À LA SAUGE**

**£ 9.50**

Rabbit & sage puff pastry pie

**SOUFFLÉ AU CRABE ET PARMESAN**

**£ 8.25**

Crab & parmesan cheese soufflé with chives cream sauce GF

---

**TERRINE DE JAMBON FUMÉ MIRABEAU ET CÉLERI RÉMOULADE £ 8.50**

Smoked ham hock & gherkin terrine with celeriac & mustard salad GF, DF



### MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

#### PRIX FIXE MENU

##### SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

Flamiche au poireaux et lardons

From Northern France, leek, smoked lardons & creme fraiche short crust pastry tart

~

Pintade Normande

Guinea fowl crown stuffed with smoked bacon & shallots, with demi sel butter roasted apples & Calvados sauce with gratin dauphinois

~

Carmelo Sicilian lemon mousse

Sicilian lemon mousse & pistachio butter biscuit

Starter/Main course / £20.00

Three Courses / £26.50

Main/Dessert / £18.50

#### MAIN COURSES

##### CURRY DE BOEUF A LA MALAISIE NNE

£ 15.00

Spicy Malaysian beef curry in coconut milk with lemon grass & lime leaves & aged basmati rice  
GF, DF

##### DUO DE LOUP ET SAUMON AUX CREVETTES, SAUCE NANTUA

£ 17.50

Wild line-caught sea bass with prawns & Loch Duart salmon, a crevette bisque & aged basmati rice GF

##### FILET DE DORADE GRENOBLOISE £ 14.75

Seabream fillet with a lemon & caper brown butter sauce, samphire & spinach ragu GF

##### QUENELLE DE SAUMON ET CREVETTES AUX FINE HERBES, SAUCE AURORE

£ 14.00

Salmon & prawn quenelle in a creamy tomato & herb sauce with jardiniere de legumes GF

##### SAUTÉ DE VEAU MARENGO, POMMES BATAILLE

£ 14.00

Veal casserole with sautéed mushrooms & olives with sauteed diced potatoes GF, DF

##### PINTADE NORMANDE £ 16.00

Guinea fowl crown stuffed with smoked bacon & shallots, with demi sel butter roasted apples & Calvados sauce with gratin dauphinois GF



## MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

### DESSERTS

#### ASSIETTE DE PETITS FOUR

£ 9.50

5 petits four selection with mini chocolate éclair, lemon tartlet & raspberry tartlet & coffee profiterole

#### CARMELO SICILIAN LEMON MOUSSE

£ 6.50

Sicilian lemon mousse & pistachio butter biscuit

#### MACARONS AUX FRAMBOISES

£ 7.00

Almond macarons layered with chantilly cream & fresh raspberries

### SIDES

#### ROASTED POMMES FRITES

£ 3.95

Roasted frites GF, DF, V

#### GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream & garlic GF V

#### RIZ AU SAFFRAN £ 3.00

Saffron & tomato rice GF, DF V

#### JARDINIÈRE DE LÉGUMES VERT

£ 4.25

Medley of green vegetables

#### POMMES BATAILLE A L'AIL

£ 3.95

Sauteed potatoes finished with TFC garlic & parsley butter

#### POMMES CRIQUE £ 3.95

Grated potato rosti with Gruyère cheese & onion cooked in olive oil GF

#### EPINARDS ET SALICORNE £ 4.00

Sautéed spinach with peas & samphire

### CLASSICS

Available every week

#### SOUFFLE AU TROIS FROMAGES

£ 8.50

Rich three cheese souffle with a cream sauce GF

#### SOUFFLÉ AU HOMARD GF £ 10.00

Luxurious lobster souffle

#### ESCARGOTS £ 8.50

6 Burgundy snails in parsley & garlic butter with baguette



## MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

### CLASSICS

Available every week

#### SAUSAGE ROLL £ 7.00

Our extra large pork & sage sausage roll with celeriac remoulade

#### CREPE AUX FRUITS DE MER

£ 12.50

Dill scented crêpe with smoked haddock, cod, prawns & scallops in a lobster cream sauce topped with Gruyère cheese

#### CASSOULET DE CARCASSONNE

£ 15.00

Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs

#### BOEUF BOURGUIGNON £ 18.50

Braised beef casserole in pinot noir with button onions, mushrooms & smoked bacon lardons with gratin dauphinois GF

#### POULET SAUTÉ CHASSEUR

£ 16.50

Corn fed chicken, smoked bacon lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique GF

#### GRATIN D'AUBERGINE £ 12.50

Roasted aubergine, parmesan cheese & tomato gratin GF V

#### FILET DE LOTTE A L'ARMORICAINE £ 22.00

Monkfish medallions in a spicy lobster cream sauce with braised aged basmati rice

#### MOUSSE AU CHOCOLATE £ 6.00

Rich dark chocolate mousse GF

#### TARTE TATIN £ 7.50

Upside down caramelised apple tart

#### FRENCH DRESSING £ 3.50

Our very own and completely delicious French dressing. 8oz pot GF, DF, V

#### CELERIAC REMOULADE

Freshly grated celeriac in a grain mustard mayonnaise. V

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50

#### CAROTTES RAPÉES

Grated carrot salad with French dressing & raisins GF, DF V

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50



## MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

### TARTES & QUICHES

Available as individual items or for 4 or 8 guests. Larger sizes on request

#### TARTE AUX FRAMBOISE

Fresh raspberry tart with creme  
patissiere

Individual / £6.00  
For 4 / £20.00  
For 8 / £40.00

#### TARTE AU CHOCOLAT

Rich chocolate ganache topped  
with chocolate shavings

Individual / £6.00  
For 4 / £20.00  
For 8 / £40.00

#### TARTE AU CITRON

Classic sharp and sweet lemon  
tart

Individual / £6.00  
For 4 / £20.00  
For 8 / £40.00

#### TARTE FINE AUX POMMES

Fine apple and puff pastry tart

For 4 / £20.00  
For 8 / £40.00

#### TARTE NORMANDE

Shortcrust pastry with an apple  
and frangipane filling

For 4 / £20.00  
For 8 / £40.00

#### TARTE AUX ABRICOTS ET ARMANDES

Apricot and frangipane tarte  
topped with almonds

Individual / £6.00  
For 4 / £20.00  
For 8 / £40.00

#### MILLEFEUILLE

A patissieres favourite with puff  
pastry layered with vanilla  
'custard' with an icing glaze

Individual / £7.00  
For 4 / £20.00  
For 8 / £40.00

#### ENTREMET

Layers of almond biscuit,  
chocolate ganache & Chantilly  
cream with chocolate glaze.

Perfect as an alternative  
celebration cake

Individual / £7.00  
For 4 / £20.00  
For 8 / £40.00

#### QUICHE A L'OIGNON

Roasted onions, walnut & Gruyère  
cheese tart

Individual / £8.00  
For 4 / £20.00  
For 8 / £40.00

#### QUICHE LORRAINE

Classic quiche Lorraine with  
smoked Alsace bacon & Gruyère  
cheese.

Individual / £7.50  
For 4 / £20.00  
For 8 / £40.00

#### QUICHE AU CHAMPIGNONS

Mushroom and parmesan quiche

Individual / £8.00  
For 4 / £20.00  
For 8 / £40.00

#### QUICHE DE SAUMON FUMÉ ET POIREAU

Smoked salmon & leek quiche

Individual / £8.00  
For 4 / £20.00  
For 8 / £40.00



### MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

#### SEAFOOD

Crabs, lobsters, mussels, crevettes, oysters and more

##### CRAB & LOBSTER COMBO

£ 52.50

One dressed crab (picked) and a lobster (cut in half) perfect for sharing GF, DF

##### LOBSTER

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo or Lobster Thermidor GF, DF

Chilled / £40.00  
Thermidor / £50.00

##### GRATIN DE COQUILLE ST JACQUES

£ 12.00

Scottish scallops in a Mornay sauce topped with buttery smooth mashed potato

##### CRAB £ 15.00

Browns & white crab meat, hand picked and served in the shell GF, DF

##### MOULES MARINIÈRE £ 15.00

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette. Super simple to cook, you just need a saucepan with a lid. Enough for two & should be consumed within 24 hours GF

##### LES HUITRES

No 2 Native oysters with shallot vinegar, Tabasco & baguette.

Minimum order for 12 oysters

Natural / £2.25  
Shucked / £3.25

##### 8 WILD COOKED CREVETTES

£ 10.00

with our Dijon mayonnaise GF

##### SMOKED SALMON £ 5.00

Smoked over oak wood chips and matured for at least three days this hand sliced succulent, creamy melt in the mouth salmon is a treat at any time of the year.

Priced per 100g, please increase item numbers for a larger portion  
GF

##### HOT SMOKED TROUT FILLET

£ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips. GF DF



## MENU FOR WC 5TH MAY

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

### CHARCUTERIE & CHEESE

Choose from a selection of our favourites.

#### MINI SAUCISSON £ 3.50

Baby saucissons, a perfect mouthful and great for snacking or on a platter. Priced per 100g.

For a larger portion please increase the number of items required

#### MINI PATE EN CROUTE £ 4.25

Sliced mini pate wrapped in pastry

#### PARFAIT DE FOIE DE VOLAILLE

£ 3.50

Our smooth chicken liver parfait. Super smooth and rich.

Priced per 100g. For a larger portion please increase the order quantity

#### TERRINE DE CAMPAGNE £ 3.00

Our coarse country pork pate with green peppercorns.

Priced per 100g. For a larger portion please increase the order quantity

#### PARMA HAM £ 7.00

Proper Prosciutto di Parma, a delicious cured ham from Italy, unique, artisanal and sliced to order.

Priced per 100g. For a larger portion please increase the order quantity

#### JAMBON DE BAYONNE £ 5.00

Rich and rewarding, this air-cured ham from South West France is a gourmet delight. Priced per 100g.

For a larger portion please increase the order quantity

#### LE CACOUYARD £ 12.50

A soft, cow's milk cheese matured on spruce boards with a distinct walnut flavour. A great and unusual addition to a cheese board. 350g

#### FOURME D'AMBERT £ 3.00

A semi soft French blue cheese dating back to Roman times. It has a mild, delicate, slightly fruity flavour.

Priced per 100g. For a larger portion please increase the order quantity

#### BLEU D'AUVERGNE £ 3.00

A rich blue, soft cow's milk cheese. Less strong than Roquefort, this cheese pairs well with sweet wines as well and robust reds. Priced per 100g. For a larger portion please increase the order quantity

#### TOMME DE SAVOIE £ 3.00

A semi-soft cows milk cheese from Savoie with a robust flavour whilst being creamy and nutty.

Priced per 100g. For a larger portion please increase the order quantity

#### AGED COMTÉ £ 4.50

18 months aged, semi hard, cow's milk cheese from Franche-Comte with a buttery, nutty finish. Priced per 100g. For a larger portion please increase the order quantity

#### SAINT MARCELLIN £ 2.60

A soft & creamy cows milk cheese from the Rhone-Alpes region 80g each



### **MENU FOR WC 5TH MAY**

FOR COLLECTION OR DELIVERY ON FRIDAY 9TH MAY OR COLLECTION ON SATURDAY 10TH MAY

### **CHARCUTERIE & CHEESE**

Choose from a selection of our favourites.

#### **SELLES SUR CHER £ 8.00**

An AOP goats milk cheese, soft with a natural mold rind from the Loire valley  
150g each

#### **CROTTIN DE CHAVIGNOL £ 2.50**

A soft crumbly, mild AOC goat's cheese, perfect for grilling  
60g piece

#### **BRIE DE MEAUX £ 4.50**

A soft and creamy cow's milk cheese from this designated AOC.  
Priced per 100g. For a larger portion please increase the order quantity