



MENU FOR W/C 12TH MAY 2025

FOR COLLECTION OR DELIVERY ON FRIDAY 16TH MAY OR COLLECTION ONLY ON 17TH 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

GRATIN DE TOURTEAU THERMIDOR

£ 9.75

White & brown crab in a thermidor sauce topped with breadcrumbs & Gruyère cheese

TALMOUSE AU FRUITS DE MER £ 9.50

Butter puff pastry tricorné filled with lobster, seafood & fish in a creamy lobster bechamel

TERRINE DE LAPIN AUX PISTACHES

£ 9.00

A rabbit & pistachio terrine with onion & mustard chutney GF

TANDOORI DE CREVETTES ET YAOURT £ 9.50

Large tandoori roasted prawns with a mint & coriander youghurt dip GF



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PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

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Tandoori de crevettes et yaourt
Large tandoori roasted prawns with a mint & coriander yoghurt dip

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Tournedos de filet de boeuf, sauce Roquefort
Fillet of beef tournedos with Roquefort cream sauce & potato gratin & haricot vert

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Petit gateau st honoré, praline
Classic french patisserie Gateau St Honoré topped with crunchy praline

Starter/Main course / £32.50

Three Courses / £40.00

Main/Dessert / £30.00

MAIN COURSES

FILET DE CABILLAUD VERT PRÉ £ 16.50

Filet of cod brushed with Dijon mustard & topped with garlic & parsley crumb with tomato provençale & Jersey royal potatoes DF

FILET DE BARBUE, BARIGOULE ET ASPERGES

£ 24.00

Fillet of brill topped with a tomato crust, asparagus & globe artichoke ragu with Jersey Royal potatoes

GIGOT DE LOTTE AU JAMBON, SAUCE BASQUAISE

£ 18.00

Monkfish "osso bucco" with a red pepper & smoked paprika sauce & tomato paella rice GF, DF

JOUE DE PORC À LA BOURGUIGNONNE

£ 15.50

Pork cheeks slowly braised in red wine with sautéed bacon lardons & baby onions with pommes mousseline GF

POULET A L'ESTRAGON £ 14.00

French corn fed chicken suprême, wrapped in Bayonne ham, mushrooms & tarragon cream sauce with pomme crique GF

TOURNEDOS DE FILET DE BOEUF, SAUCE ROQUEFORT

£ 25.00

Fillet of beef tournedos with Roquefort cream sauce & potato gratin & haricot vert



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DESSERTS

CHEESECAKE AUX FRAISES

£ 6.95

Vanilla & amaretti biscuit
cheesecake, strawberry sauce

GATEAU FORET NOIR £ 7.25

Our version of the classic Black
Forest gateau

PETIT GATEAU ST HONORÉ,

PRALINE

£ 7.50

Classic french patisserie Gateau
St Honoré topped with crunchy
praline

SIDES

POMMES NOUVELLE £ 4.00

Jersey Royal new potatoes DF GF
V

ROASTED POMMES FRITES GF,

DF, V

£ 3.75

Roasted frites

TOMATE PROVENÇAL £ 3.50

Plum tomatoes roasted with
garlic & parsley crumb V

GRATIN DAUPHINOIS £ 3.95

Sliced potatoes cooked in cream
& garlic GF, V

POMMES MOUSSELINE £ 3.50

Buttery mash potato

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

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



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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

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



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TARTE AUX ABRICOTS ET ARMANDES

Apricot and frangipane tart 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

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

QUICHE LORRAINE

Classic quiche Lorraine with smoked Alsace bacon & Gruyère cheese.

Individual / £7.50
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 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

SEAFOOD

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



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SEAFOOD

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

CHARCUTERIE & CHEESE

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

Rich and super smooth chicken liver parfait. Priced per 100g please indicate amount required.

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



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CHARCUTERIE & CHEESE

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

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