

Les Hors D' Oeuvres - Appetisers

Froid - Cold



Cocktail de Crevettes £5.95

Peeled prawns served on a bed of lettuce and topped with cocktail sauce

Pâté du Chef £5.75

Chicken liver pâté served with toast

Melon de Saison £4.95

Chilled melon served with ginger

Avocat Crevettes £5.95

Avocado with prawns topped with cocktail sauce

Lobster Cocktail £15.95

Slices of Lobster served on a bed of lettuce topped with cocktail sauce

Avocat Vinaigrette £3.95

Avocado with vinaigrette dressing

Crevettes Méditerranée £8.75

Whole Mediterranean prawns served cold with cocktail sauce

Saumon Fumé £9.75

Scottish smoked salmon served with lemon

Jambon de Parme au Melon £8.95

Parma ham with melon

Melon avec Crevettes £8.50

Melon served with prawns topped with cocktail sauce

Salade de Crabe £12.95

Crab Salad

Saumon Fumé avec Crevettes £12.95

Scottish smoked salmon with prawns and cocktail sauce

Salade de Tomate et Mozzarella £6.95

Tomato and mozzarella salad

Chaud - Hot



Champignons Frits £4.95

Mushrooms deep fried in breadcrumbs served with tartare sauce

Champignon Fârcis £6.50

Mushrooms stuffed with cheese and prawns, deep fried in breadcrumbs

Crêpe au Fruits de Mer £7.95

Scampi, langoustine, salmon, crab, prawns, halibut poached in lobster sauce and brandy, rolled in a pancake topped with white wine sauce and a light parmesan glaze

Escargots Bourguignonne £6.75

Snails cooked in red wine with garlic butter and herbs

Grenouilles Provençale £6.75

Frogs legs sautéed with tomatoes, garlic and onions

Coquilles Saint-Jacques £10.50

Scallops cooked in white wine sauce finished with a light parmesan glaze

Scallops Maison £9.50

Scallops rolled in bacon cooked in white wine and lemon juice

Blanchailles Friture £5.50

Whitebait fried in breadcrumbs served with tartar sauce

Sardines à la Planche £5.50

Portuguese sardines cooked on the stone served with lemon

Gambas al Ajillo £8.95

Prawns cooked in white wine, garlic and lemon juice

Avocat Lobster Thermidor £12.95

Avocado and lobster sautéed with shallots, brandy, white wine and cream

Mouls à la Marinière £8.95

Mussels cooked in white wine, lemon juice, onions, garlic and cream

Soupes de la Maison - Homemade Soups

Soupe à la Tomate £4.60

Tomato soup

Minestrone £4.60

Vegetable soup

Soupe à l'Oignon £4.60

French onion soup

Bisque de Homard £7.95

Lobster soup served with brandy

Entrées



Entrecôte avec Fromage Bleu £14.50

Grilled sirloin steak topped with blue cheese

Entrecôte Chasseur £14.50

Grilled sirloin steak served in a red wine, mushrooms, shallots and tomato sauce

Tournedos Rossini £16.95

Fillet steak topped with pate and madeira wine sauce on a croûton base

Tournedos Dijon £16.95

Fillet steak topped with Dijon mustard and caramelised sugar

Filet au Poivre £16.95

Fillet steak with a pepper and red wine sauce, flamed in brandy

Boeuf Wellington £17.95

*Fillet steak topped with pate, wrapped in puff pastry and baked in the oven
(allow 20 minutes cooking time)*

Boeuf Strogonoff £15.95

Strips of fillet steak cooked with onions, mushrooms, red wine and cream served with rice

Escalope de Veau Cordon Blue £12.95

Escalope of veal stuffed with ham and cheese and cooked in breadcrumbs

Escalope de Veau Forestière £12.95

Escalope of veal cooked with white wine, onions, bacon, tomato, mushrooms and peppers

Escalope de Veau à la Crème £12.95

Escalope of veal cooked with white wine, mushrooms and cream

Foie de Veau £13.95

Calf's liver served with sage and bacon

Poissons - Fish



Sole de Douvres

Dover Sole (approx. 450g) Grillée £21.95
Grilled whole with butter served with lemon and tartar sauce

Sole Bonne Femme £22.95
Fillets of sole poached in white wine sauce with mushrooms and parsley

Sole Dieppoise £22.95
Fillets of sole poached in white wine sauce with prawns, mussels and mushrooms

Sole Alphonse XIII £22.95
Fillets of sole poached in white wine and tomatoes garnished with asparagus

Halibut Mornay or à la Planche £15.95
Halibut poached in white wine sauce or grilled

Truite

Truite Meunière £12.50
Filet of trout cooked in butter with white wine, lemon juice and parsley

Truite Bretonne £12.95
Filet of trout cooked in butter with shrimps and mushrooms

Saumon

Saumon Grillée £12.50
Grilled salmon served with tartar sauce

Saumon Poché £12.50
Poached salmon served with hollandaise sauce

Saumon Véronique £13.75
Salmon poached in white wine sauce, grapes and Curaçao liqueur

Scampi

Scampi Frites £12.90
Scampi fried in egg and breadcrumbs

Scampi Provençale £13.95
Scampi sautéed with tomatoes, garlic and onions, served with rice

Scampi Newburg £13.95
Scampi poached in lobster sauce, brandy and cream

Crevettes

King Prawns Thermidor £15.95
King prawns sautéed in butter with shallots, brandy, white wine, cream, english mustard, finished with a light parmesan glaze

Homards

Lobster Thermidor (MP)
Lobster sautéed in butter with shallots, brandy, white wine, cream, english mustard, finished with a light parmesan glaze
(The lobster can be prepared in accordance with your own preference)

Flambées



Filet Steak Diane £17.95

Flattened fillet steak cooked in butter, onions, mushrooms, red wine and flamed in brandy

Steak Tartare £18.95

Chopped raw fillet steak with a variety of condiments including egg yolk, seasoned to your requirements

Escalope de Veau Marsala £16.95

Escalope of veal cooked in butter, mushrooms, marsala, brandy and cream

Caneton Flambé Maison £16.95

Half roast duck flamed in calvados

Scampi Martini £17.95

Scampi cooked in white vermouth and cream

Les Grillades - Grills



Châteaubriand £37.00

*Garnished with mushrooms and tomatoes, served with béarnaise sauce.
Carved in the dining room.
(for two persons)*

T Bone £17.95

Garnished with mushrooms and tomatoes

Filet de Boeuf £16.95

Fillet steak garnished with mushrooms and tomatoes

Entrecôte £13.95

Sirloin steak garnished with mushrooms and tomatoes

Carre d'Agneau £32.00

*Roast rack of lamb served with mint sauce. Carved in the dining room.
(for two persons, allow 20 minutes cooking time)*

Les Volailles - Poultry



Suprême de Volaille Kiev £12.95

Breast of chicken stuffed with garlic butter deep fried in breadcrumbs

Caneton Rôti £13.95

Half roast duck served with apple sauce

Suprême de Volaille Princesse £12.95

Breast of chicken in white wine sauce garnished with asparagus tips

Caneton Bigarrade £14.95

Half roast duck with orange liqueur sauce

Salades - Salads



Salade Mixte from £3.50

Mixed salad

Salade de Roquette et Parmesan £5.50

Rocket and parmesan salad

Légumes - Vegetables



Légumes de saison

*Fresh vegetables as in season
from £2.00 per portion*

Pommes de Terre au choix

*Potatoes of your choice
from £2.50 per portion*

Bouquetière

*Selection of fresh vegetables and potatoes
from £4.50 per person*

Les Douceurs Flambées



Crêpes Suzettes

Pancakes cooked with caramelised sugar, fresh orange juice, lemon juice, flamed with brandy and Grand Marnier liqueur

£12.95 per person

Entremets - Dessert



Desserts au choix

Selection of desserts from the house sweet trolley from £5.00

Glacés au choix

Ice-creams from £3.80

Fromage aux choix

Selection of cheeses from £6.00

Café - Coffee



Coffee with Cream £2.25

Espresso or Cappuccino £2.50

Gaelic, Caribbean, Royal or Jamaican Coffee from £5.00

Couvert / Cover Charge £1.00

Service Charge 12½%.

All prices are in £ and inclusive of V.A.T.