

LES ENTRÉES

Olives et Pain (V)

Marinated olives, balsamic vinegar & toasted baguette£3.25

Soupe à l'Oignon (V)

With mild cheddar & croûtons£4.50

Champignons à l'Ail (V)

Creamy garlic mushrooms served with toasted baguette and salad garnish £5.50

Pâté Papin et Pain

Salmon pâté with toasted baguette & salad garnish£5.75

Salade de Chèvre Chaud (V)

Warm goat's cheese served on toasted baguette with mixed leaves & marinated olives£5.75

Hors d'Oeuvre pour Deux

A sharing platter for two with olives, salmon pâté, goat's cheese, tomatoes, buffalo mozzarella & toasted baguette with salad garnish & balsamic vinegar£10.90

Plateau Français

A sharing platter for two with parma ham, camembert, goat's cheese, walnuts, apples, salad garnish, homemade chutney, toasted baguette and butter£11.90

LES SALADES

Salade Poulet-Bacon

Chargrilled chicken & bacon with mixed leaves & Caesar dressing£8.75

Salade Nordique (GF)

Poached salmon steak, flaked in olive oil & dill with mixed leaves & homemade vinaigrette£8.95

Salade de Chèvre Chaud (V)

Warm goat's cheese served on toasted baguette with mixed leaves & olives£8.95

LES BURGERS

*All of our beef burgers are homemade
All of our chicken burgers are made with fresh chicken breasts
All of our burgers come with salad garnish & French fries*

Le Simple

Char grilled 6oz homemade beef burger£7.50

Le Fromage

Char grilled 6oz homemade beef burger topped with melted cheddar£8.25

Le Fromage et Bacon

Char grilled 6oz homemade beef burger topped with melted cheddar & bacon£8.95

Le Poulet Cajun

Char grilled chicken breast, marinated in olive oil and Cajun spices, served with pesto mayo & lettuce£8.50

Le Poulet Milanais

Breadcrumbs chicken breast, fried & oven baked, topped with mayo & lettuce£8.50

Le Végétarien (V)

Homemade blend of peppers, red onions, spring onions, mushrooms and brie. Spiced up and bread crumbed, topped with melted cheddar & Quorn bacon£8.95

Le Bouquetin

Homemade 6oz lamb burger, topped up with goat's cheese, mint yoghurt and lettuce£9.95

Feel free to top up your burger with any of the following:

Fried Onions, Fried Mushrooms£0.50

Brie, Buffalo Mozzarella, Stilton, Reblochon, Camembert, Goat's cheese£1.00

Bacon, Quorn Bacon£1.50

6oz Beef Burger, 6oz Lamb Burger, Chicken Breast, Vegetarian Burger£2.95

(V), Vegetarian dishes
(GF), Gluten free dishes

LES PLATS DE RÉSISTANCES

Lasagne Française

Madame Papin's family recipe lasagne, oven baked & served with salad and garlic bread

£8.95

Lasagne aux Légumes (V)

Vegetarian version of our lasagne made with ratatouille vegetables, topped with stilton cheese & served with salad and garlic bread

£8.95

Stroganoff aux Champignons (V), (GF)

Mushrooms cooked in our blend of cream & spices, served with sautéed potatoes & roasted seasonal vegetables or rice

£8.95

Boeuf Bourguignon

Diced beef slow cooked in red wine & our blend of spices, served with sautéed potatoes & roasted seasonal vegetables or rice

£9.50

Boeuf Stroganoff (GF)

Diced beef slow cooked in our blend of spices, finished with cream & served with sautéed potatoes & roasted seasonal vegetables or rice

£9.50

Poulet Chasseur

Char grilled chicken breast smothered in chasseur sauce, served with sautéed potatoes & roasted seasonal vegetables or rice

£9.75

Cordon Bleu

Whole fresh chicken breast covered in breadcrumbs & filled with bacon & cheddar, served with French fries & salad garnish

£10.75

Poulet Kiev

Whole fresh chicken breast covered in breadcrumbs & filled with a rich garlic butter, served with French fries & salad garnish

£10.75

Tartiflette (GF)

Potato layered dish, filled with bacon, onions, mushrooms, cream and reblochon cheese, served with salad garnish and sautéed potatoes

£10.95

LES POISSONS

Spaghetti aux Crevettes Épicées

Pan fried king prawns with chillies, garlic & lime, served on a bed of spaghetti & topped with wild rocket

£9.50

Steak de Thon (GF)

Char grilled 8oz tuna steak with garlic butter or spicy marinade & served with sautéed potatoes & salad garnish

£10.95

Steak d'Espadon (GF)

Char grilled 8oz swordfish steak, smothered in white wine & tarragon sauce, with sautéed potatoes & roasted seasonal vegetables

£11.50

LES VIANDES

Brochettes d'Agneaux (GF)

Char grilled diced lamb skewers, marinated in garlic, cracked black pepper & olive oil, served with rice, sautéed potatoes, mint yoghurt & salad

£13.95

Entrecôte (GF)

8oz Rib-Eye steak served with French fries & salad garnish
Add a Sauce to your steak, from Stilton, Pepper, Diane, Creamy Garlic or Chasseur

£14.95

£2.95

Fillet de Boeuf (GF)

8oz fillet steak served with French fries & salad garnish
Add a Sauce to your steak, from Stilton, Pepper, Diane, Creamy Garlic or Chasseur

£18.95

£2.95

*Please see our Specials Board
for other main meals*

LES EXTRAS

Rice	£1.95
Roasted Vegetables	£2.50
Olives	£2.75
French Fries	£2.95
Sautéed Potatoes	£3.50
Cajun Onion Rings	£3.95
Side Salad	£3.25
Garlic Bread	£2.95
Pesto Garlic Bread	£3.50

(V), Vegetarian dishes
(GF), Gluten free dishes

LES GAULETTES ET LES PÂTES

All of our savoury pancakes are made to order with a blend of buckwheat & Wholemeal flours, & are served with a salad garnish, **(GF)** gluten free version available
You can now choose to make your Galette into a pasta dish. Simply choose from Spaghetti or Tagliatelle

Complète (V)

Diced bacon or Quorn bacon, melted cheddar & egg£6.50

Fromagère (V)

Brie, stilton, goat's cheese & melted cheddar£7.25

Mozzarella (V)

Pesto, fresh tomatoes & buffalo mozzarella£7.50

Chèvre (V)

Pesto, goat's cheese & roasted red peppers£7.50

Champignons à l'ail (V)

Fried mushrooms & spring onions with fresh garlic, butter and fresh baby spinach£7.95

Barbecue

Char grilled chicken & bacon smothered in barbecue sauce & melted cheddar£8.50

Carbonara (V)

Diced bacon or Quorn bacon, onions & mushrooms in a creamy white wine sauce topped with an egg & melted cheddar£8.75

Fillet de Poulet Épicé

Sliced chicken fillets fried in salsa sauce, crushed chillies & Cajun spices topped with mint yoghurt & melted cheddar£8.50

Tartiflette (V)

Diced bacon or Quorn bacon, onions & mushrooms, potatoes and reblochon cheese in a creamy white wine sauce topped with melted cheddar£9.25

Boeuf au Poivre

Strips of fillet steak & red onions fried in a creamy pepper sauce and topped with melted cheddar£9.50

Saumon et Crevettes

Shredded salmon steak, king prawns, onions & mushrooms in Napoli sauce with a touch of cream & melted cheddar£9.50

Don't forget, now, all of our Galette dishes can be substituted for Pasta

(V), Vegetarian dishes
(GF), Gluten free dishes

LES CRÊPES

All of our sweet pancakes are made to order
(GF) gluten free is available

Citron

Crêpe with sugar & lemon juice£3.50

Miel

Crêpe with honey or golden syrup, butter &
brown sugar£3.95

Nutella

Crêpe with Nutella spread£3.95

Chocolat Chaud

Crêpe with our own chocolate sauce£4.25

Banana Otero

Crêpe with sliced banana & our own chocolate
sauce£4.95

Grand Marnier

Crêpe with orange segments, brown sugar &
flambéed Grand Marnier liquor£4.95

Fraises et Chocolat Blanc

Crêpe with sliced strawberries, raspberry sauce
& our own white chocolate sauce£4.95

Normandie

Crêpe with cooked apples, brown sugar and
salted caramel sauce, topped with squirty cream
.....£5.25

Fruits Rouges

Crêpe with summer berries, raspberry sauce,
strawberry ice cream & our own chocolate sauce
.....£5.50

L'Americaine

Crêpe with sliced banana, peanut butter, salted
caramel sauce topped with squirty cream & our
own chocolate sauce£5.95

2 Boules (GF)

2 scoops of ice cream topped with the sauce of
your choice. Choose flavours from Vanilla,
Chocolate or Strawberry£3.25

Tarte Tatin

The famous homemade upside down apple tart,
served with squirty cream and salted caramel
sauce£4.25

Crème Brûlée (GF)

A rich homemade custard base flavoured with
vanilla essence and orange zest, topped with hard
caramel and flamed with Grand Marnier for a
subtle orange finish£3.95

Chocolate Fudge Cake

Served warm with squirty cream and our own
chocolate sa.....£4.25

***Check our dessert board for
cakes and special desserts***

Add extra sauce to your dessert from
Raspberry sauce, Salted caramel sauce,
Chocolate sauce, White chocolate sauce,
Bubblegum sauce, Jam, Squirty cream, Nutella,
Peanut butter£0.50
Add fruits from Banana, Strawberries, Orange
segments, Summer fruits, Apples£1.00
Add an extra scoop of ice cream from Vanilla,
Chocolate or Strawberry£1.25

LES DESSERTS