

## Les Bières et les Cidres

<i>CruzCampo (330ml)</i> .....	<b>£3.25</b>
<i>San Miguel (330ml)</i> .....	<b>£3.25</b>
<i>Peroni (330ml)</i> .....	<b>£3.50</b>
<i>Budvar (500ml)</i> .....	<b>£5.50</b>
<i>Wainwright (500ml)</i> .....	<b>£4.95</b>
<i>Hobgoblin (500ml)</i> .....	<b>£4.95</b>
<i>Henry Weston Organic cider (500ml)</i> .....	<b>£5.50</b>
<i>Thatcher's Blood orange Cider (500ml)</i> .....	<b>£4.95</b>
<i>Brothers Toffee Apple (500ml)</i> .....	<b>£4.95</b>

## Les Spiritueux

*Cognac, Baileys, Pernod, Tequila, Cointreau, Jack Daniels, Kraken, Dead Man's Fingers, Absolut Vodka, Gordons Gin, Kahlua, Frangelico, Aperol and probably a couple more on the shelves as stocks and suppliers change permanently.*

*25ml..... £2.95 50ml..... £5.50*

## Les Boissons Froides

<i>Pepsi, Diet Coke, 7up sugar free (330ml)</i> .....	<b>£2.50</b>
<i>Orange and passion fruit J2O (275ml)</i> .....	<b>£2.50</b>
<i>Elderflower Pressé, Appletizer (275ml)</i> .....	<b>£2.95</b>
<i>Dr Pepper, San Pellegrino blood Orange (330ml)</i> .....	<b>£1.75</b>
<i>Spring water, Still or Sparkling (330ml)</i> .....	<b>£1.95</b>
<i>Schweppes Slimline Tonic (200ml)</i> .....	<b>£1.75</b>
<i>Orange Juice (250ml)</i> .....	<b>£1.50</b>

## Les Vins

*Our selection of house wine from French producer Marcel Hubert includes: Merlot Red Wine, Dry and Medium White Wine and Rosé and is sold by the glass or in a Carafe*

*Small Glass (125ml)..... £3.75*

*Medium Glass (175ml)..... £5.15*

*Large Glass (250ml)..... £6.95*

*Half a Carafe (500ml)..... £12.95*

*Carafe (1ltr)..... £24.00*

*Côtes Du Rhône (750ml Bottle)*

*Medium bodied, rich, dark red with appealing aromas of peppery spice and soft warm summer berries..... £21.00*

*Muscadet (750ml Bottle)*

*White wine from the “Val de Loire”, which is pleasantly balanced and associates well with fish and sunshine... £23.00*

*Prosecco (750ml Bottle)*

*Italian sparkling wine..... £21.50*

*Keep an eye out for special drinks as stocks change throughout the seasons we tend to do a few cocktails or spritzers, don't hesitate to ask us.*

## Les Entrées

### *Olives & Pain (V)*

*Marinated olives in garlic and oregano served with  
homemade bread and butter..... £4.95*

### *Halloumi Fries (V)*

*Breaded Halloumi fries, served with a sweet chilli sauce  
dip..... £5.50*

### *Champignon à l'Ail (V)*

*Creamy garlic mushrooms, served with toasted homemade  
bread and salad garnish..... £6.95*

### *Salade Nordique*

*Poached salmon steak flakes with mixed leaves, olives,  
onions and homemade dressing ..... £8.50*

### *Salade de Chèvre Chaud (V)*

*Warm goat's cheese served on toasted homemade bread with  
leaves, olives, onions and homemade dressing.....£7.95*

## Les Burgers

### *Le Fromage et Bacon*

*Pan fried 6oz homemade beef burger topped with melted cheddar & bacon served with French fries and salad garnish with homemade dressing.....£13.50*

### *Le Poulet Mayo*

*Prime chicken breast, pan fried topped with mayo & lettuce, served with French fries and salad with homemade dressing.....£11.50*

### *Le Poulet Cajun*

*Prime chicken breast covered in Cajun spices topped with pesto mayo & lettuce, served with French fries and salad garnish with homemade dressing.....£11.95*

### *Le Poulet Milanaïs*

*Fried breaded chicken breast topped with mayo & lettuce, served with French fries and salad garnish with homemade dressing .....£12.95*

### *Le Poulet Barbecue*

*Fried breaded chicken breast topped with Bbq sauce, bacon and melted cheddar served with French fries and salad garnish with homemade dressing.....£13.95*

### *Le Végétarien (V)*

*Homemade spicy bean, mushroom, cheese and onion breaded burger topped with Brie & Quorn bacon, served with French fries, salad with homemade dressing .....£13.50*

### *Le Burger de Joe*

*Homemade 6oz beef burger, topped up with fried onions, melted cheddar, bacon and brie with mustard mayo and leaves. Served with French fries and a salad garnish topped with homemade dressing.....£15.75*

## Les Plats de Résistances

### *Lasagne Française*

*Madame Papin's family recipe, oven baked served with salad topped with homemade dressing and homemade garlic bread.....£13.75*

### *Lasagne aux Légumes (V)*

*Vegetarian version of our lasagne, oven baked served with salad topped with homemade dressing and homemade garlic bread.....£12.95*

### *Stroganoff aux Champignons (V), (GF)*

*Mushrooms cooked in our blend of cream & spices, served with fried potatoes & creamed leeks..... £12.95*

### *Boeuf Bourguignon (GF)*

*Diced beef slowly cooked in red wine & our blend of spices, served with fried potatoes & creamed leeks.....£14.25*

### *Boeuf Stroganoff (GF)*

*Diced beef slow cooked in our blend of spices, finished with cream & served with fried potatoes & creamed leeks.....£14.25*

### *Poulet Chasseur (GF)*

*Char grilled chicken breast smothered in chasseur sauce, served with fried potatoes & creamed leeks.....£14.50*

*Cordon Bleu/ Poulet Kiev*

*Whole fresh chicken breast covered in breadcrumbs & filled with either bacon & cheddar or garlic butter, served with French fries & salad garnish topped with homemade dressing..... £15.50*

*Tartiflette*

*Potato layered dish, filled with bacon, onions, mushrooms, cream and reblochon cheese, served with salad garnish topped with homemade dressing & creamed leeks.....£15.50*

*Steak de Saumon (GF)*

*Poached 8oz salmon steak served in white wine and tarragon sauce accompanied with fried potatoes & creamed leeks.....£16.75*

*Entrecôte*

*8oz Rib-Eye Steak pan fried and served with French fries and salad garnish topped with homemade dressing.....£20.50*

*Add a sauce*

*Pepper, Diane, creamy garlic or chasseur.....£2.95*

*(V) for our vegetarian dishes*

*(GF) for our gluten friendly dishes. Note that in a few of our dishes the dressing is the only item that's not gluten free so just ask to change to gluten free mint yoghurt dressing*

*Check out our specials on the mirror of the wall for some extra opti*

## Les Crêpes

### *Citron*

*Sugar and lemon juice..... £5.50*

### *Nutella*

*Nutella, walnuts and salted caramel..... £5.75*

### *Chocolat Chaud*

*Homemade chocolate sauce..... £5.95*

### *Banana Otero*

*Banana slices and homemade chocolate sauce..... £6.95*

### *Normandie*

*Cooked apples, brown sugar and salted caramel sauce,  
topped with crème Chantilly.....£7.95*

### *Grand Marnier*

*Orange segments and brown sugar, flambéed at the table  
with either Grand Marnier or Cointreau..... £8.50*

*(GF), a gluten friendly version of our sweet pancakes is also  
available, bon appétit.*

***CHECK OUR SPECIAL BOARD FOR MORE  
DESSERTS OPTIONS***