



GRANDE BRASSERIE & CAFÉ

LA PETITE AUBERGE

COCKFOSTERS

LE DINÉR

MARINATED MIXED OLIVES	£3.5
GARLIC BREAD	£4.5
GARLIC BREAD WITH CHEESE	£5.5

ENTRÉES

STARTERS

SOUPE À L'OIGNON	£7.5
Classic French onion soup with white wine, herbs topped with croutons & mature cheddar cheese	
PARFAIT DE FOIE DE POULET	£8.9
Homemade chicken liver parfait, served with red onion marmalade & brioche toasts	
ESCARGOTS À L'ALSACIENNE (portions of 6 or 12)	£8.5
Snails served in shells filled with parsley lemon zest & garlic butter	
CUISSES DE GRENOUILLES	£9.5
Traditional frogs legs cooked in Calvados & cream	
CAMEMBERT FRIT (v)	£8.9
Camembert cheese coated in breadcrumbs, and fried, served with warm red & blackcurrant jelly	
CHAMPIGNONS DE PARIS FARCIS (v)	£8.5
Mushrooms filled with garlic butter, topped with melted cheddar cheese & parsley	
SALADE DE CHÈVRE CHAUD (v)	£8.5
Grilled goat cheese, roasted peppers, red onions, mixed leaf salad, homemade basil pesto, olive powder	
CALAMARS À LA ROMAINE	£9.5
Golden fried squid rings, tartare sauce, lemon wedge, mixed leaf salad	
SAUMON GRAVLAX	£9.9
Beetroot cured salmon, pickled beetroots, dill & sour cream served with sourdough	
TOURETTE DE CRABE	£9.9
Smoked salmon, avocados and crab meat tower with beetroot dressing	
TOURETTE DE LEGUMES GRILLES (v)	£8.5
Tower of marinated grilled aubergines, courgettes, roasted peppers & Halloumi cheese, served on bread with saffron and roasted pepper dressing	

MOULES MAISON

MUSSELS SPECIAL

£9.9 as a starter

£19 as a main course
served with French fries

MOULES MARINIÈRE À LA CRÈME

Mussels cooked with white wine, carrots, celery, shallots and herbs in a creamy sauce

MOULES À L'AIL

Mussels cooked as above, with garlic

MOULES À LA PROVENÇALE

Mussels cooked with white wine, carrots, celery, shallots, and homemade tomato sauce

LE DINÈR

PLATS MAINS

BOEUF BOURGUIGNON

Slow-cooked beef casserole, red wine sauce, baby onions, carrots, mushrooms, served with mashed potatoes

£20.5

COQ-AU-VIN

Braised chicken thigh, creamy red wine sauce, lardons, baby onions, carrots, mushrooms served with sautéed baby potatoes

£19

CONFIT DE CANARD

Confit duck leg with port and blackcurrant sauce, served with sautéed potatoes, cabbage with caraway seeds

£20.5

FILET DE POULET FARCI

Chicken breast stuffed with spinach & Boursin cheese served with creamy mushroom sauce, mashed potatoes & French beans

£19.5

JARRET D' AGNEAU RÔTI

Slow cooked lamb shank with honey, red wine and rosemary sauce served with mashed potatoes

£21

FOIE DE VEAU

Pan seared calves liver with mashed potatoes, onion, bacon and gravy

£22

SUR LE GRILL ON THE GRILL

Peppercorn sauce | Bearnaise sauce | Garlic butter

BOEUF FILET 8oz

Fillet steak served with grilled tomato, French beans and French fries

£32.5

ENTRECÔTE 10oz

Rib-eye steak served with grilled tomato, French beans and French fries

£31

HOMEMADE BEEF BURGER 8oz

Tomato, gherkin, lettuce, red onion, cheddar cheese & mustard mayo and French fries

£18.9

SÉLECTION DE LA MER SEA SELECTION

FILET DE BAR

Pan-seared sea bass, potato & spring onion cake, tenderstem broccoli, lemon and herb butter

£22.5

PAVÉ DE SAUMON

Pan-seared salmon fillet, ratatouille, tenderstem broccoli, parsley & caper dressing

£21

GAMBAS AUX PIMENTS

Grilled king prawns with red pepper, citrus & lemongrass dressing, served with rice

£22

LOTTE ET CREVETTES

Monkfish & king prawns cooked with carrots, leek and lobster bisque sauce

£23.5

PLATS VÉGÉTARIENS VEGETARIAN DISHES

AUBERGINE FARCIE (v)

Roasted aubergine filled with spinach, red peppers, onions & mushrooms, topped with goat cheese, tomato and garlic sauce & served with rice

£16.9

TAGLIATELLES AUX LÉGUMES (v)

Fresh tagliatelle, roast peppers, sun-dried tomatoes, homemade basil pesto

£15

GALETTE GRATINÉE (v)

Crêpe made with buckwheat flour filled with fresh asparagus & mushrooms topped with melted cheddar

£14.5

SALADE DE LÉGUMES (v)

Grilled aubergine, courgette, roasted onion, peppers, asparagus, mixed leaf salad, grilled halloumi cheese, olive powder, served with toasted sourdough bread

£16

Salads may be served "vegan" without cheese

ACCOMPAGNEMENTS SIDES

FRENCH BEANS with olive oil

£5

STEAMED SPINACH with olive oil

£5

MIXED LEAF SALAD

£4.5

FRENCH FRIES

£4

MIXED VEGETABLES

£6

TOMATO & ONION SALAD

£5

