

LEDÉJEUNER

BREAKFAST

Up to 1:30pm

BRUNCH

Up to 5pm

WEEKEND ONLY

LA PETITE FULL ENGLISH BREAKFAST

£12.5

Two free range eggs, streaky bacon, Cumberland sausage, baked beans, sauteed mushrooms, grilled vine tomatoes served with toast & butter

LA PETITE FULL VEGETARIAN BREAKFAST (v)

£12.5

Two free range eggs, smashed avocado baked beans, sauteed mushrooms, grilled halloumi & sauteed spinach, grilled vine tomatoes served with toast & butter

GRANOLA (v)

£9.5

with almond, pumpkin seeds, granola, yoghurt, toasted coconut flakes and rhubarb puree

EGGS & AVOCADO (v)

£11

Toasted sourdough bread, smashed avocado, 2 poached eggs, heirloom tomatoes, baby radish, gremolata, pumpkin & sunflower seeds

ROSTI BENEDICT HALLOUMI

£11

Poached eggs, spinach, herbal hollandaise on top of potato rosti with halloumi

ROSTI BENEDICT SMOKED SALMON

£11

Poached eggs, spinach, herbal hollandaise on top of potato rosti with smoked salmon

ROSTI BENEDICT HAM

£11

Poached eggs, spinach, herbal hollandaise on top of potato rosti with ham

CROQUE MONSIEUR

£10

Toasted bread, honey roasted ham, melted mature cheddar cheese, French fries

CROQUE MADAME

£10.5

Toasted bread, honey roasted ham, melted mature cheddar cheese, topped with an egg, French fries

CLUB SANDWICH

£13

Grilled free range chicken breast, streaky bacon, vine tomato, lettuce, mustard & mayo dressing with French fries

LPA STEAK BURGER (6oz)

£18

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

ENTRECÔTE GRILLÉE

£17.5

Grilled rib-eye steak (6oz), grilled tomato, French fries

FILET DE POULET GRILLÉ

£15.5

Lemon & Thyme marinated grilled chicken breast, garlic & parsley butter, French fries

MOULES MARINIÈRE ET FRITES

£16.5

Mussels cooked with white wine, carrots, celery, shallots, garlic and herbs in a creamy sauce, served with French fries

LEMON & CHILLI KING PRAWN TARTINE

£13

Pan fried with lemon and chilli butter, served with pickled fennel salad & sourdough bread

PAN-FRIED SALMON TARTINE

£12

2 toasted sourdough bread, topped with dill labneh, pickled red onion & fennel with lemon dressing

MUSHROOM MEDLEY TARTINE (v)

£11

2 toasted sourdough bread, topped with creamy 3 different type of mushrooms, truffle oil, balsamic glaze finished with shaved parmesan

SALADS

FETA SALAD

£11.5

Thyme marinated feta cheese, olives, cucumber, tomatoes minted watermelon, baby spinach, mixed leaves with lemon dressing

CHICKEN SALAD

£13.5

Grilled free range chicken breast, corn, peas, roasted red peppers, baby spinach, mixed leaves, chardonnay vinaigrette

SALMON & LENTIL SALAD

£14.5

Salmon & puy lentil, cucumber, yellow & red peppers, pomegranate, baby spinach, mixed leaves, herbal & chardonnay vinaigrette

SAVOURY CRÊPES

GALETTE VEGGIE GOURMET (v)

£11.5

Crepe made with buckwheat flour filled with goat cheese, avocado, cherry tomatoes, spinach, walnuts and homemade basil pesto

GALETTE GRATINÉE (v)

£11.5

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

LA
P.A

LEDÉJEUNER

Our meat, chicken and eggs are organic, free range and locally sourced.

WEEKDAY SET LUNCH MENU

2 COURSES £19

3 COURSES £24

STARTERS

SOUP OF THE DAY

SALADE DE CHÈVRE CHAUD (v)

Grilled Goat cheese, roasted peppers, red onions, mixed leaf salad, homemade basil pesto, olive powder

CALAMARS À LA ROMAINE

Golden fried squid rings, tartare sauce, lemon wedge, and mixed leaf salad

PARFAIT DE FOIE DE POULET

Homemade chicken liver parfait served with red onion marmalade & brioche toasts

CHAMPIGNONS DE PARIS FARCIS (v)

Mushrooms filled with garlic butter, topped with melted cheddar cheese & parsley

MAIN COURSE

ENTRECÔTE GRILLÉE [EXTRA £1]

Grilled rib-eye steak (6oz), grilled tomato, French fries

FILET DE POULET GRILLÉ

Lemon & Thyme marinated grilled chicken breast, garlic & parsley butter, French fries

FILET DE BAR

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

AUBERGINE FARCIE (v)

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

DESSERTS

MOUSSEAU CHOCOLAT

CREME CARAMEL

CRÊPE WITH LEMON & SUGAR OR CHOCOLATE

2 SCOOPS OF ICE CREAM

Choose from: Vanilla, Chocolate, Salted Caramel, Mint Choe Chip

THE SUNDAY ROAST

SERVED FROM 12.00PM SUNDAY ONLY

All roasts served with roast potatoes, honey glazed carrots & parsnips, tender stem broccoli, Yorkshire pudding & homemade gravy

28 DAY AGED RIB-EVE OF BEEF £21 LEG OF LAMB £20

CHICKEN (FREE RANGE) £19

TEAS

ENGLISH	£3.2
BREAKFAST EARL GREY	£3.2
CHAMOMILE	£3.2
PEPPERMINT	£3.2
FRESH MINT	£2.9
DECAF TEA	£3.2
GREEN TEA	£3.2
GOJI BERRY & CRANBERRY	£3.2
JASMINE	£3.2
VANILLA CHAI	£3.2
ELDERFLOWER & GINGER	£3.2

COFFES

ESPRESSO	£2.9
DOUBLE ESPRESSO	£3.2
CAPPUCCINO	£3.2
AMERICANO	£3.2
LATTE	£3.2
DECAF COFFEE	£3.2
MACCHIATO	£2.8
DOUBLE MACCHIATO	£3.2
MOCHA	£3.6
HOT CHOCOLATE (Organic)	£3.6
LIQUEUR COFFEES	£7.5
Tia Maria, Baileys, Jameson, Brandy	

All prices include VAT. An optional 12.5% service charge will be added. Please ask your waiter for assistance with information on allergens or any other dietary requirements.