

## **LUNCH MENU**

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EGGS BENEDICT Muffins topped with ham, poached eggs and hollandaise	£8.95	EGGS FLORENTINE Muffins topped with spinach, poached eggs and hollandaise	£8.95
EGGS ROYALE Muffins topped with smoked salmon, poached eggs and hollandaise	£9.95	SALMON BRIOCHE Toasted brioche, smoked salmon and scrambled eggs	£9.95

## SALADES, OMELETTES ET PÂTES

A three egg omelette with a choice of two to four fillings	Up to 2 fillings £9.95 Up to 4 fillings £10.95	ASSIETTE DE CHARCUTERIE Mixed meats, pate with red onion marmalade, olives & French bread	£11.95
from ham, cheese, tomato, mushrooms, bacon, peppers, red onion, spring onion, spinach, new potato, peas, olives served with salad and French fries.		SOUPE A L'OIGNON  Classic French onion soup made with beef stock & finished with cheese crouton	£6.95
SALADE AU POULET ET LARD GRILLÉ Pan fried chicken and bacon, served on a dressed mixed salad.	£12.95	MOULES MARINIÈRE Steaming plate of mussels in a white wine, garlic and cream sauce, served with	£12.95
POIVRON FARCI, FARCIE AVEC UNE	£12.95	French bread and French fries. Only served fresh - subject to availability.	
RATATOUILLE, POMMES DE TERRE NOU Stuffed pepper with ratatouille, new potatoes, tomato sauce.	UVELLES	MOULES AU CURRY Thai curry mussels, served with French bread and fries. Only served fresh -	£12.95
FISH CAKE AU SAUMON	£10.95	subject to availability.	
Homemade salmon fish cakes with chives mustard sauce and mixe	d leaves.	CONFIR DE CANARD  Slow roasted leg of duck with dauphinoise potatoes, green beans and red wine jus	£17.95

## **SANDWICHES ET BAGUETTES**

CROQUE MONSIEUR	£11.95	STEAK BAGUETTE	£13.95
Classic French ham and cheese toasted sandwich, served with French fries.  Add egg for a "Madame"	£1.00	Pan fried rump steak sliced with Dijon mayonnaise in a French baguette served with French fries.	
BAGUETTE AU POULET	£12.95		
Pan fried chicken breast, sliced into a French baguette with Dijon mayonnaise			

## LES DESSERTS

and French fries.

CRÊPE À LA BANANE (V)  Banana crêpe smothered in caramel sauce and served with a scoop of vanilla	£6.95	CHEESECAKE AU CITRON £6.95  A classic cheesecake served with vanilla ice cream.
ice cream.  CRÈME BRÛLÉE (V)  A traditional caramelised crème brûlée.	£6.95	PUDDING AU CARAMEL (V) £6.95 A classic sticky toffee pudding with vanilla ice cream.
POT AU CHOCOLAT Chocolate pot, Chantilly cream, shortbread.	£7.50	CHEESEBOARD 2 cheeses £7.95 / 3 cheeses £11.95

VINS DESSERT 70	0ml	Bottle	VINS ROSÉS 175ml 250m	Bottle
SAUTERNES DULONG BORDEAUX	1.50	£27.50	LES VIGNERONS MERLOT ROSE £5.15 £6.50 FRANCE	£17.95
Gorgeous sunset yellow in colour with an addition of 5% Muscadelle adding an extra leve of rounded sweetness on top of citrus, honey and white flower nuances.	el		Two powerful grape varieties producing a nicely structured palate of winter fruit and we with a good finish and great intensity.	hite pepper
VINS BLANCS 175ml 250	0ml	Bottle	WHITE ROSE ZINFANDEL ROSE £5.60 £7.60 USA	£20.95
LOUIS ESCHENAUER SAUVIGNON BLANC £5.80 £7 FRANCE	7.90	£22.95	This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very more	ish, perfect!
Pale yellow with green highlights and a dean expressive nose of tropical fruit, crisp and re			QUINSON PROVENCE ROSÉ £6.50 £8.60 FRANCE	£24.95
TURTLE BAY SAUVIGNON BLANC  NEW ZEALAND  This wine is fresh and vibrant with passion fruit, gooseberry and some melon charce		£32.00 It has a	A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. I finesse, a truly delightful wine.	ots of
balanced richness of fruit with a floral note through the palate, with intense depth a crisp finish. SWA Commended.	of flav	our and	VINS ROUGES 175ml 250m	l Bottle
LANGUEDOC ROUSSILLON FRANCE	5.50	£17.95	FRANCE	£23.95
Light, fresh and dean with citrus and apple fruit.  FONCASTEL PICPOUL DE PINET £6.75 £8	3.75	£25.50	Black-plum and chemy flavors are pleasantly plump and juicy here but edged by savou undertones of garrigue and fresh moss. Full bodied and richly concentrated.	ury
FRANCE Crisp and dry on the palate with additional notes of peach and melon, there is a lintense minerality and a zippy, dean addity that work together to deliver a long refreshing			PARLEZ-VOUS? MALBEC £5.80 £7.90 FRANCE	£22.95
PINOT GRIGIO PRIMI SOLI £5.60 £7		£20.95	A delightful ruby colour that has an expressive bouquet of red fruits that leads to a ho and nicely structured wine.	rmonious
ITALY Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.			MERLOT VIN DE FRANCE - PATRIARCHE £5.80 £7.90 FRANCE	£22.95
DOMAINE DE LA BAUME CHARDONNAY £6.75 £8 FRANCE Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical		£25.50	Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that a well-rounded with good tannins and great length	re
flowers. SWA Bronze Award.  VOUVRAY SAGET		(2/ 05	LES VIGNERONS CARIGNAN SYRAH £5.15 £6.50 FRANCE	£17.95
FRANCE From the Loire valley with an enticing nose and notes of honey, melon, peach and palate with a refreshing acidity from this off-dry Chenin.		£26.95	A tender pink colour and a nose of subtle raspberries evolve in to a fresh, elegant and palate of strawberries and ripe chemies.	lively
VIOGNIER VIN DE FRANCE - PATRIARCHE £6.25 £8 FRANCE	3.10	£23.95	VIÑA CERRADA TEMPRANILLO D.O.CA RIOJA £5.70 £7.70 SPAIN	
This superb wine has bags of exotic fruit aromas. Goes great with fish salads.			The nose features espresso, black berries and a touch of wood. Powerful characters of ripe black fruits and prunes. Finish with salty and woody note.	plum, oak,
MACON LUGNY LES GENIERES LOUIS LATOUR FRANCE A pale colour disguises a nose of exotic fruit evolving in to flavours of papaya and		£30.00	FITOU AC DOMAINE ST ANNE FRANCE	£19.95
the perfectly balanced intensely flavoured palate.  J. MOREAU & FILS CHABLIS		£34.00	A blend of Syrah, Grenache and Carignan, deep in colour with pronounced lifted black hint of spice to leave a delicate zepper flavour	fruit and a
FRANCE Light gold colour with green hues. Fresh, lively and mineral, with intense aromas of			JARRAH WOOD SHIRAZ AUSTRALIA	£20.95
and subtle spice. Dry with a perfect finish.  SANCERRE DOMAINE DE LE PERRIERE SAGET		£37.50	This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a finish. SWA Commended.	pepper spice
FRANCE Bright appearance and well-balanced flavours of white flowers, peach and acacia			BARON D'ARIGNAC CABERNET SAUVIGNON £5.80 £7.90 FRANCE	£22.95
underlying streak of cleansing minerality from well-established vineyards.			A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with blackberry fruit flavours.	intense
CHAMPAGNES ET CREMANT	25ml	Bottle	PINOT NOIR BOURGOGNE LOUIS LATOUR FRANCE	£37.00
SEA CHANGE 0% SPARKLING WINE ITALY Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its ele;		£18.95	A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fre- fruity palate of rounded cherry.	esh and
make Sea Change Free a refreshing alternative for the Prosecco drinker.	gane p	chage	BEAUJOLAIS VILLAGES CHATEAU DE MONTMELAS MOMMESSIN FRANCE	£27.50
KRAEMER BRUT FRANCE A wonderful Blanc de Blanc from the Loire Valley, a soft and creamy texture giving		£30.95	From a small estate, the Gamay grape here showing bright ripe red fruit character wi seductive intensity and lingering flavour.	th a
feel in the mouth.	0 4 7010		PRIMITIVO 'ERA' IGT SALENTO ORGANIC ITALY	£25.95
CHAMPAGNE DE SAINT-GALL LE TRADITION PREMIER CRI FRANCE A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay		£45.00 Pinot Noir.	Full, rich, red wine with all the classic blackberry and plum flavours of the Primitivo gra Rounded in style with a good warm finish.	īþe.
Its appearance is an enticing golden colour and it is expressive and refined on the hint of vinosity.			CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE FRANCE	£45.00
CHAMPAGNE DE SAINT-GALL ROSÉ PREMIER CRU FRANCE		£52.00	A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65 Grenache, 25% Syrah and 10% Mourvedre.	5%

£60.00

FRANCE A delicate coral hue, a nose of sour cherry and wild strawberries, and a vivacity on the palate but

FRANCE
Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

its deep concentration is superb.

LA CUVEE LAURENT-PERRIER