

Available before 6.30pm Monday to Saturday

APPETISERS •

Mini chorizos 3.95 @F

Mini chorizos roasted in honey

Fougasse 5.25 V

French-style garlic bread ideal for sharing

Olives 2.95 V (a) GF Mixed marinated olives Houmous 2.95 ♥ (*) ★ With toasted pitta bread

STARTERS •

All served with complimentary freshly baked French bread and butter

Soup *

Freshly made soup of the day

Toast et champignons *

Toasted sourdough topped with fricassée of mushrooms with (or without v) smoked bacon (vegan option available w)

Parmentier maison @

A rich French-style cottage pie

with ground beef and smoked bacon

topped with pomme purée and served with seasonal vegetables

Moroccan chicken *

Lightly spiced, marinated chicken breast,

couscous tabbouleh and harissa yogurt

with seasonal vegetables and potatoes

Steak-Frites @F

Pan-seared minute steak (bavette cut,

served pink) served with roasted garlic and parsley butter, pommes frites and

dressed leaves

Honey-glazed pork medallions

With Morteau sausage, caramelised

Calamari @

Lightly spiced crispy fried squid with garlic aïoli

Wild mushroom risotto 👽 💷 Mew

With seasonal wild mushrooms, spinach, peas, herbs and truffle oil served simply with a Parmesan crisp (vegan option available (**))

Chicken liver parfait *

With grilled artisan bread and red onion confiture

Fritôt de Brie

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

MAINS .

Thai fishcake

Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with pommes frites, crunchy slaw and sweet chilli sauce

Poulet chasseur @

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with seasonal vegetables and potatoes

House Burger

100% prime British beef burger, Le Saint Mont Cheese, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites

Gratin Méditerranéen 🕶 🐿

Ricotta, wild mushroom, spinach and roasted hazelnut 'veggie balls' baked in a rich tomato and béchamel sauce with seasonal vegetables and potatoes

SIDES

House salad 3.25 V (9) GF

Sweet potato fries 3.50 www Mew

Pommes frites 2.95 V (9) GF

Dauphinoise potatoes 3.50 V @F

Roasted garlic field mushrooms 3.25 👽 🕼

Creamed spinach 3.50 V @F

French beans 3.50 V © N With toasted almond flakes

Superfood side salad 3.50 V (9)

Grains, couscous, mixed leaves and pomegranate seeds

apples, Dijon beurre blanc, seasonal vegetables and potatoes Wild mushroom risotto V @ Tew

With seasonal wild mushrooms, spinach, peas, herbs and truffle oil served simply with a Parmesan crisp (vegan option available (**)

DESSERTS •

The perfect finish to your meal

Crème brûlée V @F

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

Sticky toffee pudding •

With vanilla ice cream

With warm chocolate sauce and salted caramel ice cream

Bistrot creperie 🛛

Traditional French crêpes your way. Choose vanilla ice cream **or** crème Chantilly.

Then choose your filling:

- Chocolate Lemon •
- Mixed berry compôte •

Ice cream & sorbet ♥ *

Award-winning West Country farm organic ice cream and sorbets. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet (vegan option available (%)

These dishes: are suitable for vegetarians are suitable for vegans are suitable for a gluten-free diet, please advise your server and a luten free of a gluten-free diet, please clearly advise your server that you need a gluten-free option are suitable for a gluten-free of all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team. Autumn/Winter 2019