Early evening prix fixe

Two courses 15.95



Available before 6.30pm Monday to Saturday

# **APPETISERS** •

Mini chorizos 3.95 @ Mini chorizos roasted in honey Fougasse 5.25 V Mew French-style garlic bread

Olives 2.95 V (9) (9) Mixed marinated olives

### Houmous 2.95 🖤 😡 🛞 With toasted pitta bread

All served with complimentary freshly baked French bread and butter

STARTERS •

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 🕪)

### Moroccan chicken new

Lightly spiced, marinated chicken breast, couscous tabbouleh and harissa yogurt with seasonal vegetables and potatoes

### Steak-Frites @

Pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves

### Summer risotto V @ Mew

Goat's cheese, courgette, peas, edamame beans, French beans and herbs (vegan option available 🐵)

## Pork medallions new

With Béarnaise sauce, crispy smoked bacon, 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

Calamari 🕞 Lightly spiced crispy fried squid with garlic aïoli

# Chicken liver parfait 🛞

With grilled artisan bread and red onion confiture

# MAINS

## Thai fishcake

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

### Chicken printanier @

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes

### Super salad 🛛 🛞

Watercress, broccoli, beetroot, couscous, super grains, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing with marinated halloumi 🛡 @ or grilled chicken @ Add both for 1.50 (vegan option available 🐵)

### Tagine de légumes 🛛 🏵 🔊 🏸 🦇

Roasted root vegetables, chickpea and apricot tagine with pitta bread, couscous tabbouleh and mint yogurt dressing (vegan option available 🛞)

## SIDES

Summer risotto 🛛 🐨 🎢 🖤

Goat's cheese, courgette, peas, edamame

beans, French beans and herbs

(vegan option available 🕪)

Fritôt de Brie 🔍

Deep-fried Brie in a crisp rosemary crumb,

with dressed leaves and plum chutney

House salad 3.25 🖤 😡 🖙

Heritage tomato salad 3.75 🛛 🕫 📶 eu

Pommes frites 2.95 🗸 🕼 🚱

Dauphinoise potatoes 3.50 🔮 🐨

Roasted garlic field mushrooms 3.25 V 🐨

Creamed spinach 3.50 🖤 🗐

French beans 3.50 V GF N With toasted almond flakes

Superfood side salad 3.50 V 😡 Grains, couscous, mixed leaves and pomegranate seeds

# DESSERTS •

The perfect finish to your meal

### 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 🐵)

Crème brûlée 🛛 🕞

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

> Vanilla panna cotta @ With a mixed berry compôte

#### Chocolate brownie 🔍 🛽 With warm chocolate sauce and

salted caramel ice cream

These dishes: 🛿 are suitable for vegetarians 🛞 are suitable for vegans 🎯 are suitable for a gluten-free diet, please advise your server 🏵 can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option () contain nuts. We handle 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. Summer 2019