

## Prix fixe early evening

Any two courses for £14.95

All inclusive menu with complimentary freshly baked French bread and butter.  
Our main courses are served with today's selection of seasonal vegetables and potatoes.

### APPETISERS

**Olives marinées** 2.95 (V) (GF)

Mixed marinated Provençal olives

**Mini chorizos au miel** 3.95 (GF)

Mini chorizos roasted in honey

**Gousse d'ail rôtie** 3.75 (V) (\*)

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

**Pain sans gluten** 0.95 (V) (GF)

Lightly toasted gluten-free bread served with French butter

### STARTERS

**Soupe du jour** (GF)

Freshly made soup of the day

**Pâté au maquereau** (\*)

Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

**New** **Salade de betterave et chèvre** (V) (GF)

Crumbled goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

**Parfait au foie de volaille** (\*)

Chicken liver parfait with sourdough toast and red onion confiture

**Fritôts de calamars** (GF)

Lightly spiced crispy fried squid with roasted garlic mayonnaise

**Brioche et champignons** (\*)

Toasted brioche with fricassée of mushrooms with (or without) (V) Alsace bacon

**New** **Ravioli aux truffes** (V)

Ricotta and truffle ravioli in a light cream sauce with garlic

### MAINS

**New** **Poulet chasseur** (GF)

Pan-fried chicken breast in a classic chasseur sauce of red wine, mushroom and concassé tomato

**Médallions de porc**

Slow-cooked marinated medallions of pork with honey, Pommery mustard, Morteau sausage, caramelised apples and beurre blanc

**Steak-Frites** (GF)

7oz pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter and pommes frites only

**Bœuf bourguignon** (GF)

Slow-braised beef with shallots, red wine, mushrooms and bacon

**Haddock au beurre blanc à la moutarde** (GF)

Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc

**Burger maison**

100% prime British beef burger with cheese, gherkins, relish, plum tomatoes and gem lettuce, served with pommes frites only

**New** **Gratin Méditerranéen** (V)

Ricotta, spinach and mushroom "veggie-balls" baked in a rich tomato and béchamel sauce (contains nuts)

**Pavé de Steak** (GF)

Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites only

**Tartes Flambées\***

Alsace speciality: stone baked flatbread served with salad or pommes frites only. Please ask your server for available flavours.

\*Not available in Ilkley

Please turn over to see our  
**Sides, Desserts & Cheese**






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### SIDES

House salad 3.25  

 Bibb lettuce salad with grain mustard dressing 2.95  

Roasted field mushrooms with garlic 3.25  

French beans with toasted almond flakes 3.25  

Creamed spinach 3.25  



Dauphinoise potatoes 3.50  


Pommes frites 2.95  


### DESSERTS & CHEESE



 **Crêpes**   
Traditional French crêpes with a mixed berry compôte and vanilla ice cream

 **Crumble aux pommes et rhubarbe**   
Apple and rhubarb baked almond crumble served with vanilla ice cream

**Crème brûlée**    
A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

**Délice au chocolat**   
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream


**Gâteau au caramel**   
Sticky toffee pudding served with vanilla ice cream


**Glaces et sorbets**    
Choice of ice creams and sorbets


**Plateau de fromages**   
Our typical rustic French cheese board of: Brie de Nangis, Le Saint Flour Bleu  and Le Saint Mont des Alpes . Served with biscuits, celery and red onion confiture.

**Order before 6.45pm  
Monday to Saturday or  
before 7pm on Sunday**

### Dietary information

 These dishes are suitable for vegetarians.

 These dishes are suitable for a gluten-free diet.  
Please advise your server.

 **These dishes can be made suitable for a gluten-free diet.**  
**Please ensure you clearly advise your server that you require a gluten-free option.**

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. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. Customers choosing three courses will be charged the relevant à la carte starter or dessert price for the extra course. There is a 10% discretionary service charge for all tables of eight or more. **Autumn & Winter 2017**