

See your local bistrot's page to find out when this menu is available in your bistrot.

## APÉRITIFS

**Kir Royal** 125ml 4.50

**Rhubarb G&T** 6.25

Warner Edwards Rhubarb gin (25ml)  
with tonic or ginger ale

**Hendrick's G&T** 6.25

Hendricks Gin (25ml) with Fever-Tree tonic

## APPETISERS

**Mini chorizos** 3.95 <sup>GF</sup>  
Mini chorizos roasted in honey

**Houmous** 2.95 <sup>⊕</sup> *New*  
With sourdough croûtes

**Olives marinées** 2.95 <sup>V</sup> <sup>GF</sup>  
Mixed marinated Provençal olives

**Gousse d'ail rôtie** 3.95 <sup>V</sup> <sup>⊕</sup>  
Whole roasted garlic bulb, artisan  
bread, olive oil and balsamic vinegar

## STARTERS

All served with complimentary freshly baked French bread and butter

**Soupe du jour** <sup>⊕</sup>  
Freshly made soup of the day

**Parfait au foie de volaille** <sup>⊕</sup>  
Home-made chicken liver parfait  
with toasted sourdough and  
red onion confiture

**Smoked haddock risotto** <sup>GF</sup> *New*  
With leeks, peas and mint

**Toast et champignons** <sup>⊕</sup> *New*  
Toasted sourdough topped with fricassée  
of mushrooms with (or without <sup>V</sup>)  
smoked Alsace bacon  
**Vegan option also available**

**Calamars** <sup>GF</sup>  
Lightly spiced crispy fried squid  
with garlic aioli

**Salade de saison** <sup>V</sup> <sup>GF</sup> *New*  
Radicchio, Le Saint Flour Bleu cheese,  
poached pear, roasted walnuts, honey  
and grain mustard dressing

## MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes (unless specified)

**Steak-Frites** <sup>GF</sup>  
7oz pan-seared minute steak  
(bavette cut, served pink) served  
with roasted garlic and parsley butter  
and pommes frites only

**Parmentier maison** <sup>GF</sup> *New*  
A rich French-style cottage pie  
with ground beef and smoked bacon  
topped with pomme purée

**Poulet chasseur** <sup>GF</sup>  
Pan-fried chicken breast in a classic  
chasseur sauce of mushrooms, thyme,  
concassé tomato and red wine

**Super salade** <sup>V</sup> <sup>GF</sup>  
Quinoa, broccoli, beetroot, cauliflower  
couscous, watercress, parsley and  
pomegranate topped with toasted seeds,  
spiced chickpeas and mint yogurt dressing  
with marinated halloumi <sup>V</sup> <sup>GF</sup> or  
grilled chicken <sup>GF</sup> **Add both for 1.50**

**Croquette de poisson** <sup>GF</sup>  
Fish cake, sautéed spinach, soft poached  
egg, Dijon and herb beurre blanc

**Porc à l'ancienne** *New*  
Honey-glazed pork medallions,  
braised puy lentils with root vegetables  
and crushed crackling

**Tagine de légumes** <sup>V</sup> *New*  
Roasted root vegetables, chickpea  
and apricot tagine with couscous  
tabbouleh and mint yogurt dressing  
**Vegan option also available**

**Burger maison**  
100% prime British beef burger,  
gherkins, relish, plum tomatoes and  
lettuce served with pommes frites

**Burger Le Saint Mont**  
Our Burger Maison with Le Saint  
Mont Cheese **1.00 supplement**

**Tarte Sainte Maure** *New*  
Sainte Maure goats' cheese tart  
with pear and chicory salad

### Sides

**Roasted field  
mushrooms** 3.25 <sup>V</sup> <sup>GF</sup>  
with garlic

**French beans** 3.25 <sup>V</sup> <sup>GF</sup>  
with toasted almond flakes

**Creamed spinach** 3.25 <sup>V</sup> <sup>GF</sup>

**House salad** 3.25 <sup>V</sup> <sup>GF</sup>

**Dauphinoise potatoes** 3.50 <sup>V</sup> <sup>GF</sup>

**Pommes frites** 2.95 <sup>V</sup> <sup>GF</sup>

**Bibb lettuce salad** 2.95 <sup>V</sup> <sup>GF</sup>  
with grain mustard dressing

## DESSERTS

The perfect finish to your meal

**Délice au chocolat** <sup>V</sup>  
Chocolate brownie with warm chocolate  
sauce and salted caramel ice cream

**Crème brûlée** <sup>V</sup> <sup>GF</sup>  
Our signature dessert – a French classic.  
Vanilla crème brûlée freshly made by our  
chefs every day

**Crêpe aux fruits des bois** <sup>V</sup> *New*  
Traditional French crêpes with Autumn  
berry compôte and vanilla ice cream

**Crumble Anglais** <sup>V</sup> *New*  
Apple, blackberry and cinnamon crumble  
with clotted cream ice cream

**Glaces et sorbets** <sup>V</sup> <sup>⊕</sup>  
Award-winning West Country  
farm ice cream  
**Please ask your server for flavours**  
**Vegan option also available**

### Dietary information

<sup>V</sup> These dishes are suitable for vegetarians. <sup>GF</sup> These dishes are suitable for a gluten-free diet. Please advise your server. <sup>⊕</sup> 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 2018**