



THE FRENCH CAFÉ



LUNCH

Petit Dejeuner

Oeufs Bénédicte 7.95

Poached free range eggs on a grilled muffin
With Hollandaise sauce and slices of Wiltshire bacon

Oeufs Florentine 7.95

Poached free range eggs on a grilled muffin
With Hollandaise sauce and buttered leaf spinach

Oeufs Royale 8.95

Poached free range eggs on a grilled muffin
With Hollandaise sauce and thinly sliced Scottish smoked salmon

Oeufs Francais 7.75

Poached free range eggs on shallot potatoes, lardons and Hollandaise sauce

Entrées

Potage du Jour 4.50

Homemade vegetable soup of the day
served with French bread and butter

Salade de chèvre aux poivrons caramelisés 5.95

Grilled goats cheese crouton with caramelised red peppers,
pesto dressing

Tartlette aux champignons sauvages 6.25

Wild mushroom tartlette with Hollandaise sauce and truffle
oil

Moules marinières à la crème 5.95

Normandy mussels gently simmered in their
shells with shallots, white wine and double cream

Parfait de foie de volaille au porto 5.50

A smooth, rich chicken liver pate favoured with port and
served with onion marmalade and toasted farmhouse
bread

Soupe à l'oignon 5.95

Classic French onion soup served with traditional
Gruyère cheese croutons

Rillettes de porc et de canard aux pruneaux 4.95

Potted pork and duck with prunes

Aubergine farcie à la provençale 5.50

Aubergine stuffed with goats cheese on
provençal vegetables

Croquette de poisson fumé 4.95

Crispy smoked haddock and spinach fish cake with chive
mayonnaise

Menu des Enfants

Homemade meatballs 4.95

with pasta and green salad

Grilled chicken fillet 4.95

Green salad and chips

Smoked haddock and spinach fish cakes 4.95

Green salad and chips

Cumberland sausage 3.95

With green salad and chips

Salades et Sandwiches

Croque-Monsieur maison 7.95

Wiltshire ham and Dijon mustard sandwich topped
with a cheese sauce. Served with frites and green salad

Croque-Poulet et pesto 7.95

Sliced chicken breast and pesto sandwich topped with
cheese sauce, served with frites and green salad

Steak baguette with garlic butter 12.95

Juicy steak sandwich with caramelised red onions,
served with frites

Salade César au poulet et pancetta 11.95

Grilled sliced chicken breast, smoked bacon and garlic

Salade de chèvre aux poivrons caramelisés 10.95

Grilled goats cheese crouton with caramelised red
peppers, pesto dressing

Salade de saumon Niçoise 12.95

Classic salad from the south of France with cold
poached salmon, potatoes, tomatoes, eggs, French
beans and olives

Salade du marché ???

Seasonal salad, mixed bitter leaves, avocado,
French radish, new season potatoes, grilled
vegetable & mixed herbs, mustard dressing

Tarte tiède au fromage, tomates et oignons caramélisés 9.95

A baked three-cheese, tomato and caramelised
onion tart served with a basil and nut dressing,
frites and green salad

Plats Principaux

Boulettes de viande à la champignon et coquillettes 11.50

Handcrafted meatballs in a white wine, mushroom
cream sauce, French pasta

Filet de saumon en Viennoise d'herbes 13.95

Salmon fillet topped with herb crumb on spinach
and red pepper potatoes beurre blanc.

Filets de poulet sauce au beurre citronné et à l'estragon 12.95

Juicy grilled chicken fillets with a tarragon and lemon
butter sauce. Dauphinois potatoes

Croquettes de poisson fumé et frites 11.95

Crispy smoked haddock and spinach fish cakes
with chive mayonnaise

Moules marinières à la crème et frites 11.95

Normandy mussels gently simmered in their shells
with shallots, white wine and cream, served with frites

Risotto aux champignons de bois 11.95

Woodland mushroom risotto topped shaved parmesan,
green salad

Joue de bœuf à la Bourguignonne 13.95

Ox cheek gently braised in red wine with lardons and
mushrooms, served on garlic mashed potatoes

Aubergine farcies à la provençale 11.00

Aubergine stuffed with goats cheese on provençal
vegetables

An optional service charge of 12.5% will be added to the bill