THE FRENCH CAFÉ

DINNER

The French Café A4 4pp Menus OCT 2015 v1.indd 3 29/10/2015 10:36

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 pep-pers, 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 provencal vegetables

Croquette de poisson fumé 4.95
Crispy smoked haddock and spinach fish cake with chive mayonnaise

Salades

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

Pave de porc braisé à la pancetta 13.50
Braised belly of pork with red cabbage parsnip parsley and pancetta mash

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

Steak frite béarnaise 14.95
Entrecote steak with frites and béarnaise sauce

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

Confit de canard aux lentilles de puy 13.95
A speciality from Gascony, slow cooked duck leg on garlic mash with puy lentils and lardons, served with green salad

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

Bavette au poivre 13.95
French cut bavette steak with peppercorn sauce and frites

Aubergine farcies à la provençale 11.00
Aubergine stuffed with goats cheese on provencal vegetables

Grillades

From the charcoal grill, all come with frites

Sauces Béarnaise, mushroom or peppercorn **1.50**

Supreme de poulet 11.50
Juicy butterflied chicken breast marinated in herbs de Provence, topped with garlic butter

Bavette d'aloyau 12.95
8oz traditional French cut of steak brushed with wild garlic and virgin olive oil

Entrecôte 16.95
8oz prime, tender and juicy Scotch rib eye steak

Escalopes de porc 11.95
Escalopes of pork thinly cut and topped with garlic butter

Side Orders

Mixed salad	**3.50**
Green salad	**2.95**
Buttered leaf spinach	**3.95**
French beans	**3.90**
Frites	**2.95**
Creamed mashed potatoes	**2.95**

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