



WINTER CASUAL BISTRO MENU – SERVED 12–9PM

– STARTERS –

FRENCH ONION SOUP – 8.95 (VE OPTION AVAILABLE)

Rustic French Soup cooked in a traditional way, topped with Garlic and Gruyère Croutons, accompanied by freshly baked French Baguette and Butter.

HOMEMADE HAM & CHEESE CROQUETTES – 9.95

Classic thick Béchamel filled with Local Ham & Cheese, coated in Breadcrumbs, with slow cooked French Onions & Parsley.

SCALLOPS – COQUILLES ST. JACQUES (GF) – 13.95

The best Brixham Scallops roasted in shell with a classic Creamy Mushroom Puree and grilled piped Potato.

CHAMPIGNONS À L'AIL – CREAMY MUSHROOMS WITH GARLIC ON SOURDOUGH (V) (VE) – 8.95

Wild Garlic Mushrooms served on Sourdough

BAKED CAMEMBERT TO SHARE (V) – 15.95

Whole baked French Camembert — topped with a splash of Lillet Blanc, Thyme and Fresh Figs served with French Baguette and Caramelised French Onions.

HAM HOCK TERRINE – 10.95

Sliced Slow Cooked Ham Hock served with Toasted Baguette and Tangy Piccalilli.

COGNAC PRAWNS WITH BURRE BLANC SAUCE – 12.95

Delicious Prawns in a rich Cognac and classic Buttery White Wine Sauce, served with sliced French Baguette.

– MAINS –

MOULES FRITES – 19.95

French Classic — Local mussels cooked with White Wine, Garlic and Cream, seasoned to perfection with Fresh Herbs, served with French Fries and freshly baked French Baguette.

STEAK FRITES (GF) – 19.95

6oz local Sirloin Steak, with traditional French Lemon and Herb Butter served with French Fries, a dressed side salad of French Leaves and Petite Drop Peppers.

Why not add: Café de Paris Sauce +3 or King Prawns +5
Peppercorn Sauce +3 or Wild Field Mushrooms +2.50

BEEF BOURGUIGNON (GF) – 18.95

A true French Classic to please almost anyone - Marinated diced Beef and Bacon Lardons slow cooked in Red Wine and Brandy with Silver Skin Onions, Chestnut Mushrooms, seasoned with Fresh Herbs, served with Creamy Mash and Selection of Seasonal Vegetables.

VEGAN BOURGUIGNON (V | VE) – 15.95

Using Delicious Slow Cooked Mushrooms as the base & Vegan Red Wine — we've created a Vegan Version of the Classic served with Mash and Selection of Seasonal Vegetables.

SEA BASS WITH SAUCE VIERGE (DF | GF) – 22.95

Fillets of Seabass served with a Warm Salad of French Beans, New Potatoes, Vine Tomatoes and Black Olives dressed with a Classic Sauce Vierge style French Salsa — delicious!

DUCK CONFIT PIE (GF) – 19.95

A twist on a traditional English Classic turned French. Comfort food at its best. Delicious Confit Duck served Cottage Style in a rich sauce with Confit Duck Drumstick. Accompanied by a Selection of Seasonal Vegetables.

TURKEY BREAST STUFFED WITH PORK & CRANBERRY SAUSAGE MEAT AND WRAPPED IN BACON (GF) – 21.95

Delicious Handtied Turkey Breast Parcel served with Creamy Dauphinoise Potatoes, a Selection of Seasonal Vegetables, Roasted Chestnuts and Red Wine Jus.

SALMON EN CROÛTE – 21.95

Salmon Fillet wrapped in Buttery Puffed Pastry with Spinach, Cream Cheese and Garlic. Served with Dauphinoise Potatoes a Selection of Seasonal Vegetables and Parsley Sauce.

PORTOBELLO CASSOULET (V | VE | DF) – 16.95

Smokey Portobello Mushroom Cassoulet with Shallots, Seasonal Veg & Garlic, cooked with White Wine & Mixed Beans, served with French Baguette and a Selection of Seasonal Vegetables.

COQ AU VIN (DF) – 18.95

A French Classic Dish of braised Chicken with Bacon Lardons, Chestnut Mushrooms, Shallots, Garlic, Red Wine and Brandy — seasoned with Fresh Herbs and served with Creamy Mash and a Selection of Seasonal Vegetables.

BURGER DE PARIS – 16.95

Prime Butchers Beef Burger in a Brioche Bun, topped with Dijon Mayo, Gruyère Cheese, French Onions fried in Brandy & Worcester Sauce, Tomatoes, Gherkins & Lettuce - with a side French Fries (Vegan Burger available).

BLANQUETTE DE PORK – 18.95

This traditional dish is always a delight. Slow braised Pork cooked with Thyme and Cloves in a Creamy White Wine Sauce with Bacon, Mushrooms, Carrots and Onions then served with Buttery Mashed Potatoes and Seasonal Vegetables.

SMOKED HADDOCK FISHCAKES – 15.95

Homemade Fishcakes using the best fillets of Haddock topped with Hollandaise Sauce and a Fried Egg.

SIDES :Fries 4, Side Salad 4, Seasonal Veg 4, Dauphinoise 4

– DESSERTS & FRENCH CHEESES –

CRÈME BRÛLÉE served with Sablés Bretons 6.95

CLASSIC TART TATIN with Vanilla Ice Cream 8.95

PROFITEROLES with warm Dark Chocolate Sauce 7.95

FRENCH TREAT a special French Dessert of the week 5.95

FRENCH CHEESE BOARD 10 TO SHARE 14