



# CASUAL BISTRO MENU - SERVED ALL DAY 12-9PM

## - STARTERS -

### **FRENCH ONION SOUP - 9.95 (VE OPTION AVAILABLE)**

Rustic French Soup cooked in a traditional way, topped with Garlic Gruyère Croutons and 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.

### **BRIXHAM SCALLOPS (GF) - 13.95**

The best Brixham Scallops roasted in shell with White Wine and French Garlic Herb Infused Butter

### **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, Rosemary, Thyme and Red Grapes served with French Baguette and Caramelised French Onions.

### **HAM HOCK TERRINE - 10.95**

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.

### **SALMON RILLETTE - 12.95**

Poached Salmon with Smoked Salmon, whipped into Lemon, Dill & Caper Cream Cheese, served with French Baguette and Salad

### **HOMEMADE SMOKED HADDOCK FISHCAKE - 9.95**

Served with our own Pomme Frites Sauce & Side Salad

## - 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) - 20.95**

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) - 19.95**

A true French Classic - 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) - 17.95**

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) - 23.95**

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

### **DUCK À L'ORANGE (GF) - 22.95**

French Duck Classic thought to have been created in 1533 for the Duke of Orléans - served with a tangy Orange Sauce, Dauphinoise Potatoes & accompanied by a Seasonal Vegetables.

### **BRAISED PROVENCE LAMB SHANK (GF) - 22.95**

Delicious Provençale French Classic of slow cooked Lamb Shank, in a rich Mint infused Red Wine Jus, served with Buttery Mash Potatoes and a Selection of Seasonal Vegetables.

### **FRENCH SUMMER SALADS - 16.95**

with either Poached Salmon, Chicken Breast or King Prawn  
Traditional chopped salad with Homemade French Dressing accompanied by your choice above.

### **CROQUE MADAME - 10.95**

Delicious French hot sandwich using Sourdough with Local Roasted Ham, melted Gruyere Cheese, creamy Béchamel, Dijon Mustard and topped with a Fried Egg

### **PORTOBELLO CASSOULET (V | VE | DF) - 17.95**

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) - 19.95**

Classic French Dish of braised Chicken with Bacon Lardons, Chestnut Mushrooms, Shallots, Garlic, Red Wine, with Fresh Herbs, served with Creamy Mash & Seasonal Vegetables.

### **KING PRAWNS (DF) - 18.95**

King Prawns in a Provençale Sauce with Tomatoes Shallots, Capers and Garlic served with Homemade French Dressed Salad and French Baguette

### **BURGER DE PARIS - 17.95**

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

### **BLANQUETTE DE PORK - 19.95**

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.

### **HOMEMADE SMOKED HADDOCK FISHCAKES - 15.95**

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

### **HAM & EMMENTAL CHEESE BAGUETTE - 13.95**

Freshly Baked Baguette served with French Fries & Salad

**SIDES: FRENCH FRIES 4, SIDE SALAD 4  
SEASONAL VEG 4.50, DAUPHINOISE POTATOES 4.50**