# DINNER BISTRO MENU - SERVED ALL DAY 4PM–9PM

LA PETITE MAISON
BREAKFAST • LUNCH • DINNER
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## - STARTERS -

**FRENCH ONION SOUP (VE OPTION AVAILABLE)**
*Rustic French Soup cooked in a traditional way, topped with Garlic Gruyère Croutons and French Baguette and Butter - 10.95*

**BEEF TARTARE (GF)** *Hand-cut beef with Capers, Shallots & Dijon Mustard, finished with a fresh egg yolk. - 14.95*

**HOMEMADE HAM & CHEESE CROQUETTES** *Classic thick Béchamel filled with Local Ham & Cheese, coated in Breadcrumbs, with slow cooked French Onions & Parsley - 11.95*

**BRIXHAM SCALLOPS (GF)** *Pan Seared Brixham Scallops, served inshell, topped with Honey, Dijon Mustard & Avocado Puree - 14.95*

**CHAMPIGNONS À L'AIL – CREAMY MUSHROOMS WITH GARLIC ON SOURDOUGH (V) (VE)**
*Wild Garlic Mushrooms served on Sourdough - 8.95*

**BAKED CAMEMBERT TO SHARE (V)** *Whole baked Camembert topped with a splash of Lillet Blanc, Hot Honey and Figs served with French Baguette and Caramelised French Onions - 17.95*

**HANDMADE PÂTÉ** *Handmade Chicken Liver Pate, with Crusty Bread and Spiced Tomato Chutney - 10.95*

**COGNAC PRAWNS WITH BURRE BLANC SAUCE** *Delicious Prawns in a rich Cognac and classic Buttery White Wine Sauce, served with sliced French Baguette - 14.95*

**SALMON RILLETTE** *Poached Salmon with Smoked Salmon, whipped into Lemon, Dill & Caper Cream Cheese served with French Baguette - 12.95*

**HOMEMADE SMOKED HADDOCK FISHCAKE** *Served with our own Pomme Frites Sauce and Side Salad - 9.95*

## - MAINS -

**BEEF BOURGUIGNON (GF)** *A true French Classic - Marinated diced Beef and Bacon Lardons slow cooked in Red Wine and Brandy with Silver Skin Onions, Chestnut Mushrooms, with Fresh Herbs, served with Creamy Mash and Selection of Seasonal Vegetables - 21.95*

**MOULES FRITES** *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 - 22.95*

**POULET EN CROUTE – FRENCH CHICKEN PIE** *Succulent Chicken, Mushrooms & Leeks in a velvety Cream Sauce infused with Thyme, Garlic, Dijon Mustard & White Wine. Crowned with Golden Puff Pastry, with Lyonnaise Potatoes & Seasonal Vegetables and Rich Jus. - 25.95*

**SEA BASS WITH SAUCE VIERGE (DF | GF)** *Whole Fillet of Seabass served with Seasonal Vegetables, New Potatoes, Vine Tomatoes and Black Olives dressed with a Classic Sauce Vierge style French Salsa - delicious! - 26.95*

**STEAK FRITES (GF)** *6oz local Sirloin Steak, with traditional French Lemon and Herb Butter served with French Fries, a dressed side salad of French Leaves & Petite Drop Peppers - 23.95*
***Why not add:*** *Café de Paris Sauce +3 or King Prawns +5*
*Peppercorn Sauce +3 or Wild Field Mushrooms +2.50*

**MAGRET DE CANARD – DUCK (GF | DF)** *Seared Duck Breast - Perfectly cooked to medium rare, paired with Roasted Figs, a selection of Seasonal Vegetables and Dauphinoise Potatoes. Finished with a refined Red Wine Jus- 26.95*

**CHICKEN FRICASSEE (GF)** *Slow cooked Chicken on the bone with Chestnut Mushrooms, Tarragon, Garlic, White Wine, Carrots and Shallots in a decadent Fresh Cream sauce. Served with creamed Mash Potato and Seasonal Vegetables - 24.95*

**VENISON** - *Locally sourced Venison Rump, Roasted, Medium Rare, served with Fondant Potato, Shallot Puree, Seasonal Vegetables and Homemade Red Wine Jus - 26.95*

**BRAISED PROVENCE LAMB SHANK (GF)** *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 - 24.95*

**SALMON EN CROÛTE** *Salmon Fillet wrapped in Buttery Puffed Pastry with Spinach, Cream Cheese and Garlic. Served with Buttered New Potatoes a Selection of Seasonal Vegetables and Parsley Sauce - 25.95*

**SIRLOIN BEEF HACHIS PARMENTIER** *Six-hour braised Beef, delicately shredded and folded with roasted Winter Vegetables and fragrant Herbs in a velvety Red Wine reduction. Crowned with a silky potato purée, gratinéed with Parmigiano Cheese, and accompanied by a selection of Seasonal Vegetables - 25.95*

**KING PRAWNS (DF)** *King Prawns in a Provençale Sauce with Tomatoes Shallots, Capers and Garlic served with Homemade French Dressed Salad and French Baguette - 23.95*

**CHICKEN SUPREME** *Pan-seared then Oven-finished Chicken on the Bone, with Chantenay Carrots, Silverskin Onions, and wilted Chard, set on a smooth Artichoke Purée. Served alongside Dauphinoise Potatoes and a rich Pan Jus - 24.95*

**BRIXHAM FISH BOUILLABAISSE (DF)** *Delicious Selection of Quality Brixham Market Fish delicately with Prawns and Mussels, swimming in a rich Roasted Tomato, Fennel and celery broth, accompanied with warm Crusty French Bread.- 26.95*

**VEGAN BOURGUIGNON (V | VE)** *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 - 19.95*

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

Food Allergies and Intolerances – Please ask for specific ingredients and allergen book and notify staff of any Allergies when ordering.