BRUNCH BISTRO MENU – SERVED ALL DAY 10AM–4PM

BREAKFAST I BRUNCH
ALL DAY FROM 10AM – 4PM

ANGLAISE COMPLET
FULL ENGLISH – 13.95
Toulouse Butcher Chipolata Sausages, Smoked Bacon, Homemade Potato Hash, Roasted Vine Tomatoes, Field Mushroom, Fried Free Range Eggs, Homemade Bean Cassoulet with Baked Sourdough & Butter

AVOCADO ON SOURDOUGH (V) (VE) (DF) – 9.95
Smashed Avocado, topped with Pine Nuts and Chilli Chutney
Add Fried Eggs +3.95, Toulouse Sausages +3.95, Streaky Bacon +3.95

PETIT DÉJEUNER DES CHAMPS – BREAKFAST FROM THE FIELDS (V) (VE) – 13.95
Vegan Sausages, Homemade Potato Hash, Roast Vine Tomatoes, Field Mushroom, Smashed Avocado, Homemade Bean Cassoulet and Baked Sourdough and Olive Oil Spread

OEUFS BÉNÉDICTE
EGGS BENEDICT – 10.95
Free Range Eggs served on Sourdough with Hollandaise
***Add** Smoked Salmon +3, Local Roast Ham +3 or Spinach +1.50*

CHAMPIGNONS À L'AIL
GARLIC MUSHROOMS
(V) (VE) – 9.95
with Garlic, Served on Sourdough

OMELETTE FRANÇAISE
FRENCH OMELETTE – 10.95
3 Egg Omelette with Local Ham and Emmental Cheese with Baked Sourdough & Butter

FRENCH TOAST
Toasted Cinnamon Brioche
served with a choice of:
Spiced Apple and Red Berry - 10.95
Maple Syrup and Streaky Bacon - 11.95

CROISSANT | PAIN AUX RAISIN– 3
Freshly Baked Croissant with a selection of Preserves

LUNCH
FROM 12 NOON – 4PM

BAGUETTE

FRESHLY BAKED FRENCH BAGUETTES WITH FRIES – 18.95
SMOKED SALMON AND DILL
HAM AND FRENCH BRIE WITH FRENCH ONIONS
CHICKEN, AVOCADO AND TOMATO
PRAWNS WITH MARIE ROSE AND LEMON

FRENCH ONION SOUP – 11.95 (VE OPTION AVAILABLE)
*Rustic French Soup cooked in a traditional way, topped with Garlic Gruyère Croutons and French Baguette and Butter. **Add** Fries for £4*

MOULES FRITES – 24.95
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 & Butter

STEAK FRITES (GF) – 24.95
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) – 23.95
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

HOMEMADE SMOKED HADDOCK FISHCAKES – 17.95
*Our own Fishcakes using the best fillets of Haddock topped with Hollandaise Sauce and a Fried Egg. **Add** Fries for £4*

SEA BASS WITH SAUCE VIERGE (DF | GF) – 27.95
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!

CROQUE MADAME – 15.95
*Delicious French hot sandwich using Sourdough with Local Roasted Ham, melted Gruyere Cheese, creamy Béchamel, Dijon Mustard and topped with a Fried Egg. **Add** Fries for £4*

KING PRAWNS (DF) – 25.95
King Prawns in a Provençale Sauce with Tomatoes Shallots, Capers and Garlic served with Homemade French Dressed Salad and French Baguette

BURGER DE PARIS – 19.95
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)

VEGAN BOURGUIGNON (V | VE) – 22.95
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

HOMEMADE HAM & CHEESE CROQUETTES – 12.95
*Classic thick Béchamel filled with Local Ham & Cheese, coated in Breadcrumbs, with slow cooked French Onions & Parsley. **Add** Fries for £4*

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