

## SMALL PLATES

Perfect as an appetiser, or try a few as a starter.  
Any 3 small plates for just £11, Sunday – Thursday evenings\*

<b>Mini chorizos</b> <sup>GF</sup> £3.95	<b>Croque monsieur croquettes</b> £4.25
Mini chorizos roasted in honey	Ham and melted cheese croquettes with Dijon mayonnaise
<b>Fougasse</b> <sup>V</sup> £5.25	<b>Tempura prawns</b> <sup>New</sup> £5.25
French-style garlic bread ideal for sharing (*1.00 supplement when part of 3 for £11)	Lightly battered king prawns with sweet chilli sauce (*1.00 supplement when part of 3 for £11)
<b>Spiced chicken beignets</b> £4.45	<b>Arancini</b> <sup>V</sup> £3.95
Spiced chicken filled dough balls with harissa yogurt dip	Tomato, basil and mozzarella rice balls with pesto mayonnaise
<b>Houmous</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £2.95	<b>Serrano ham</b> <sup>GF</sup> £4.50
With toasted pitta bread	Thinly sliced, cured ham served with cornichons
<b>Breaded whitebait</b> £3.95	<b>Roasted garlic bulb</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £4.25
With garlic aioli	Oven roasted, with sourdough, olive oil and balsamic vinegar
<b>Olives</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £2.95	
Mixed marinated olives	

## STARTERS

All served with complimentary freshly baked French bread and butter.

<b>French onion soup</b> <sup>V</sup> <sup>*</sup> £4.95	<b>Wild mushroom risotto</b> <sup>V</sup> <sup>GF</sup> <sup>New</sup> £5.95
With a toasted Le Saint Mont cheese croûton (vegan option available <sup>Ve</sup> )	With seasonal wild mushrooms, spinach, peas, herbs, truffle oil and a Parmesan crisp (vegan option available <sup>Ve</sup> )
<b>Fritôt de Brie</b> <sup>V</sup> £5.95	<b>Chilli &amp; garlic prawns</b> <sup>New</sup> £7.95
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney	Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread. A must try.
<b>Toast et champignons</b> <sup>*</sup> £5.95	<b>Crottin de chèvre</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £5.95
Toasted sourdough topped with fricassée of mushrooms with (or without <sup>V</sup> ) smoked bacon (vegan option available <sup>Ve</sup> )	Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing
<b>Calamari</b> <sup>GF</sup> £6.75	<b>Crispy duck salad</b> £7.95
Lightly spiced crispy fried squid with garlic aioli	Our crispy duck salad with soy, chilli, ginger, coriander and sesame seeds
<b>Chicken liver parfait</b> <sup>*</sup> £6.25	
With grilled artisan bread and red onion confiture	

### PERFECT TO SHARE

**Oven baked Camembert** <sup>\*</sup> £11.95  
Whole baked Normandy Camembert with toasted sourdough for dipping and red onion confiture

## MAINS

Our classic Bistrot favourites sit alongside modern French dishes which have been inspired by flavours from across the world.

<b>Poulet chasseur</b> <sup>GF</sup> £13.95	<b>Moules marinière</b> <sup>GF</sup> £13.95
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with seasonal vegetables and potatoes	Back by popular demand. Rope-grown mussels in a white wine, onion, parsley, thyme and fresh cream sauce with pommes frites
<b>Bœuf bourguignon</b> <sup>GF</sup> £15.95	<b>Wild mushroom risotto</b> <sup>V</sup> <sup>GF</sup> <sup>New</sup> £12.95
Our signature dish for 25 years and now we've made it even better! Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots	With seasonal wild mushrooms, spinach, peas, herbs, truffle oil and a Parmesan crisp (vegan option available <sup>Ve</sup> )
<b>Honey-glazed pork medallions</b> £14.95	<b>Crispy duck salad</b> £13.95
With Morteau sausage, caramelised apples, Dijon beurre blanc, seasonal vegetables and potatoes	Our crispy duck salad with soy, chilli, ginger, coriander and sesame seeds
<b>Sea bass</b> <sup>GF</sup> £14.95	<b>Gratin Méditerranéen</b> <sup>V</sup> <sup>N</sup> £12.50
Sea bass fillets with creamy saffron curried mussels, samphire, seasonal vegetables and potatoes	Ricotta, wild mushroom, spinach and roasted hazelnut 'veggie balls' baked in a rich tomato and béchamel sauce with seasonal vegetables and potatoes
<b>Navarin of lamb</b> <sup>GF</sup> <sup>New</sup> £16.95	<b>Harissa roasted vegetable salad</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £9.95
Slow-cooked shoulder of lamb with leeks, roasted root vegetables and rosemary in a red wine jus with seasonal vegetables and potatoes	Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing
<b>Pan-fried duck breast</b> <sup>GF</sup> £16.95	<b>Add grilled chicken</b> <sup>GF</sup> or <b>goat's cheese</b> <sup>V</sup> <sup>GF</sup> £11.95 <b>Add both</b> £13.95
Barbary duck breast with dauphinoise potatoes, blackberry jus and seasonal vegetables	
<b>Miso roasted aubergine</b> <sup>V</sup> <sup>Ve</sup> <sup>New</sup> £12.95	<b>Thai fishcake</b> £11.95
Miso marinated whole roasted aubergine served with beetroot houmous, mint, coriander, pomegranate seeds and couscous tabbouleh	Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with pommes frites, crunchy slaw and sweet chilli sauce

Please ask a team member for our vegan menu.

<b>Oven roast chicken</b> <sup>GF</sup>	<b>Forestière</b>
<b>Marinated and roasted half chicken – tender, succulent and crispy.</b> Choose your flavour and then refer to our sides section to make your choice.	Mushrooms, crispy smoked bacon and thyme
<b>£12.95 with one side</b>   <b>£14.95 with two sides</b>	<b>Piquant</b> <sup>New</sup> Smokey, spicy, barbecue-style sauce
	<b>Maison</b> <sup>New</sup> Roasted garlic and parsley butter
	<b>Moroccan</b> Spice rub, harissa, coriander and lemon

## SIDES

<b>Sweet potato fries</b> <sup>V</sup> <sup>Ve</sup> <sup>New</sup> £3.50	<b>Roasted garlic field mushrooms</b> <sup>V</sup> <sup>GF</sup> £3.25
<b>Superfood side salad</b> <sup>V</sup> <sup>Ve</sup> £3.50	<b>Creamed spinach</b> <sup>V</sup> <sup>GF</sup> £3.50
Grains, couscous, mixed leaves and pomegranate seeds	<b>Pommes frites</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £2.95
<b>House salad</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £3.25	<b>Dauphinoise potatoes</b> <sup>V</sup> <sup>GF</sup> £3.50
<b>French beans</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £3.50	
With toasted almond flakes	

## STEAK & GRILLS

Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Or choose a classic Béarnaise sauce with your steak for an additional £1.

<b>Steak-frites</b> <sup>GF</sup> £11.95	<b>House burger</b> £12.95
Pan-seared minute steak (bavette cut, served pink) with dressed leaves	100% prime British beef burger, Le Saint Mont Cheese, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites
<b>Rump</b> <sup>*</sup> £16.95	<b>Burger Français</b> £13.95
8oz rump steak (best cooked slightly rare) with classic gem lettuce wedge salad and shallot dressing	Our house burger with Le Saint Flour Bleu cheese and cured ham
<b>Sirloin</b> <sup>*</sup> £19.95	<b>Vegetarian burger</b> <sup>V</sup> £12.95
8oz sirloin steak with classic gem lettuce wedge salad and shallot dressing	100% plant-based Moving Mountains® Burger with gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites. All the taste but meat-free
<b>Fillet</b> <sup>*</sup> £21.95	
7oz fillet steak with classic gem lettuce wedge salad and shallot dressing	

## DESSERTS

<b>Valrhona chocolate mousse</b> <sup>V</sup> <sup>N</sup> £5.75	<b>Chocolate brownie</b> <sup>V</sup> <sup>N</sup> £5.75
Chocolate mousse made with luxurious Valrhona French chocolate. Topped with crème Chantilly and pistachio praline	With warm chocolate sauce and salted caramel ice cream
<b>Sticky toffee pudding</b> <sup>V</sup> £5.75	<b>Eton mess</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £5.75
With vanilla ice cream	Strawberry and vanilla ice cream with a mixed berry compôte, crushed meringue, pistachios and crème Chantilly
<b>Crème brûlée</b> <sup>V</sup> <sup>GF</sup> £5.95	<b>Ice cream &amp; sorbet</b> <sup>V</sup> <sup>*</sup> £4.95
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day	Award-winning West Country farm organic ice cream and sorbets. Choose from: <b>Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet</b> (vegan option available <sup>Ve</sup> )
<b>Frangipane</b> <sup>V</sup> <sup>N</sup> £5.75	
Warm baked raspberry and apple frangipane with vanilla crème fraîche and toasted pistachios	
<b>Tarte au citron</b> <sup>V</sup> <sup>GF</sup> £5.95	
Caramelised lemon tart served simply with crème Chantilly	
<b>Bistrot crêperie</b> <sup>V</sup> £5.50	<b>Chocolate Toffee and banana</b> <sup>N</sup> <b>Suzette</b> <b>Mixed berry compôte</b> <b>Lemon &amp; sugar</b>
Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling:	

## CHEESE £6.50

Three regional cheeses served with biscuits, celery and red onion confiture.

<b>Camembert</b> <sup>*</sup>	<b>Le Saint Flour Bleu</b> <sup>V</sup> <sup>*</sup>	<b>Sainte Maure</b> <sup>*</sup>
A smooth, mild and buttery Camembert from the southwest of Paris	A rich and well-balanced creamy blue cheese	A smooth and soft goat's cheese from the Loire region