



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

## – STARTERS –

### **FRENCH ONION SOUP – 10.95 (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 – 10.95**

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

### **BRIXHAM SCALLOPS (GF) – 14.95**

Pan Seared Brixham Scallops, served inshell, topped with Honey, Dijon Mustard and Avocado Puree.

### **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) – 17.95**

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

### **HANDMADE PÂTÉ – 10.95**

Handmade Chicken Liver Pate, served with Crusty Bread and Spiced Tomato Chutney.

### **COGNAC PRAWNS WITH BURRE BLANC SAUCE – 13.95**

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

### **SALMON OR CHICKEN RILLETTE – 12.95**

*Salmon:* Poached Salmon with Smoked Salmon, whipped into Lemon, Dill & Caper Cream Cheese or *Chicken:* Savory Rillettes Spread made with Tender Chicken both served with French Baguette and Salad

### **HOMEMADE SMOKED HADDOCK FISHCAKE – 9.95**

Served with our own Pomme Frites Sauce & Side Salad

## – MAINS –

### **MOULES FRITES – 21.95**

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) – 22.95**

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.

### **HOMEMADE SMOKED HADDOCK FISHCAKES – 17.95**

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

### **SEA BASS WITH SAUCE VIERGE (DF | GF) – 26.95**

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!

### **VENISON – 25.95**

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

### **BRAISED PROVENCE LAMB SHANK (GF) – 23.95**

Delicious Provençal 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.

### **SALMON EN CROÛTE – 23.95**

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.

### **CROQUE MADAME – 13.95**

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

### **PROVINCIAL TART OR FRENCH QUICHE OF THE DAY (V | VE | DF) – 18.95**

Delicious Handmade Provincial Vegetable Tart or Traditional French Quiche of the Day, served with French Dressed Salad and French Fries.

### **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) – 19.95**

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

### **BURGER DE PARIS – 18.95**

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).

### **BAKED HAKE – 26.95**

Brixham Fish Market Hake, Encrusted in French Herbs and gently baked to perfection. Served with a Fennel and Celery Salad with Buttered New Potatoes.

### **VEGAN BOURGUIGNON (V | VE) – 18.95**

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.

### **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, NEW POTATOES 4.50**