

À la carte

Les Bouchées

Spiced sweet potato & cinnamon soup (vg) £8.90

Loin of venison carpaccio (gf) £10.50
with rocket salad and stilton cheese dressing

Haggis balls £9.90
Deep fried in beer batter with clapshot potatoes
and whisky jus

Surprise calamari £9.90
Our signature dish, one you must try!

Pan fried pigeon breast (gf) £10.90
Port reduction, mustard dressed kale

Fondue de camembert (v) £12.50

Home cured Scottish salmon gravadlax £11.00
Crème fraîche, sourdough tartine

Oeuf cocotte £9.50
blue cheese leek fondue, soft egg

Les Bouchées Doubles

Canard confit à la paysanne £25.50
Duck leg confit in goose fat, served with a
cassoulet of beans, lardons and Toulouse sausage

Suprême of free-range chicken £22.50
wrapped in parma ham, Gruyère cheese,
mousseline mash

Lamb confit £27.50
Tagine style served with a cinnamon, mint and dry
fruit infused saffron couscous

Darn of Scottish salmon £27.50
in a lobster bisque with chorizo, sundried
tomatoes and crushed new potatoes with capers

Loin of venison (gf) £29.90
Fruit of the forrest glaze, sweet potato mousseline,
French beans

Mille-feuille of wild mushroom fricassée (v) £20.90
served with a pea and broad bean risotto

Fish and seafood gumbo £25.50
Our version of the dish, with shrimp rice

30-day aged ribeye steak £37.50
cooked to your liking and served with sautéed
mushrooms, pommes fondantes, greens and your choice
of brandy & peppercorn sauce or red wine jus

Les à côtés

Ratatouille of vegetables £6.90

Steamed saffron couscous £7.00

Cheese and truffle oil fries £8.00

Tomato and mozzarella salad £7.50

Mac and cheese £7.50

Thai fragrant rice £6.50

Desserts

Cheese board £14.50

Please ask for today's freshly made deserts

Food first. then morals

Lunch and early dinner menu

Served daily from midday until 6pm

One course £14.50 Two courses £19.90

Starter & Main or Main & Dessert, one deal per person

Les Bouchées £8⁵⁰

Spiced sweet potato & cinnamon soup (v)

Haggis balls

Deep fried in beer batter with clapsnot potatoes and a whisky jus

La tarte aux onions (v)

With caramelised red onions and goat's cheese

Les moules à la Bretonne (gf)

Steamed mussels in white wine and cream, shallots, garlic and a squeeze of lemon

Duck pâté with orange

Toasted sour dough bread, red onion marmalade and apple salad

Les Bouchées Doubles £14⁵⁰

Le lapin à la moutarde (gf)

Slow cooked pulled rabbit, dijon mustard creamy sauce, button mushrooms and mousseline mash

The fish of day

Please ask for today's catch and recipe

Ribeye steak (10.00 supp)

Chargrilled and served with pommes chateaux, greens and a choice of sauces

Jungle vegetarian yellow curry (v, gf)

In a coconut sauce

Les moules frites à la Bretonne

Steamed mussels in white wine and cream, shallots, garlic and a squeeze of lemon, served with french fries

Tagine of lamb boulettes (gf)

Slow cooked lamb mince balls, ras el hanout spiced sauce, topped with an egg

Les à côtes £6⁵⁰

Ratatouille of vegetables

Creamy mash

Steamed saffron couscous

Fragrant jasmine rice

French fries

Tomato and mozzarella salad

Cheese fries & truffle oil (1.50 supp)

Mac & cheese

Les desserts £6⁹⁰

Cheese board (£7.60 supp)

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