

1 course only 14.90, 2 courses 18.90
per person
Served 12-3pm and 5-6:30pm weekdays, 12-6pm Friday-Sunday

Les Bouchées - 8.50

French onion soup

Served with gruyere cheese croutons

Aubergine tower

Built with a caponata of vegetables and goat s cheese

Oeuf cocotte

Creamy fondue of leek in white wine and cream, stilton cheese and poached egg

Haggis balls

Deep fried in beer batter, clapshot tatties, whisky jus

Moules à la Bretonne

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

La pizette à la checkchouka

With spiced peppers, onions, garlic, black olives and anchovies

Duck paté à l'orange

Toasted brioche, red onion marmalade, apple salad

Les Bouchées Doubles - 14.90

Le lapin à la moutarde

Slow cooked pulled rabbit, dijon mustard creamy sauce, button mushroom, mousseline mash.

Fish of the day

Please ask for today's catch and recipe

La cuisse de poulet confit

Chicken leg confit in goose fat served with puy lentils and lardons

Scottish ribeye steak - 10.00 supplement

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

Les moules frites à la sauce piquante

Steamed mussels in a slightly spiced tomato sauce, shallots, garlic and a squeeze of lemon,
served with french fries

Tagine of lamb boulettes

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

Vegetarian south-east Asian jungle curry

served with angel noodles

Les à cotés - side dishes 4.90

Cheesy truffle oil fries

Ratatouille of vegetables

Salade verte

Pommes chateaux

Posh mac and cheese - 2.60 supplement

with wild mushrooms and truffle oil

Please ask for today's freshly made desserts

Cheese board 7.00 supplement

Le lunch menu

