

Dinner

Served from 5pm til late

2 course early dinner deal £25*

5-6.30 Mon-Thurs | 5-6 Fri-Sun

Choose a selected starter 🌟 & a main 🌟

*Ribeye Steak - £10 supplementary charge

Les Bouchées

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| 🌟 LA SOUPE À L'ONION | 8.5 | 🌟 GOAT'S CHEESE & SPINACH BOOREKS V | 9.5 |
| Served with gruyere cheese toasts | | Wrapped in filo pastry, spiced our way, mint, cucumber and citrus salad, yoghurt dip. | |
| DEVILLED PRAWN COCKTAIL GF | 12 | ESCARGOTS À LA BOURGUIGNONNE GF | 10.5 |
| Our version! Nicely spiced, on a bed of avocado and fennel salad | | Grilled snails off their shells, with parsley, garlic butter, and a touch of Pernod | |
| 🌟 SURPRISE CALAMARI DF | 9.5 | 🌟 MOULES À LA BRETONNE GF | 9.5 |
| Our secret recipe - a must try! | | Steamed mussels in white wine and cream, with shallots, garlic and a squeeze of lemon | |
| 🌟 HAGGIS BALLS | 9 | SEARED SCOTTISH KING SCALLOPS GF | 13 |
| Deep fried in beer batter with neeps 'n' tatties & whisky jus | | With grilled Orkney black pudding, sauce vierge | |

Les Bouchées Doubles

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| 🌟 SOUTH VIETNAMESE COCONUT CHICKEN CURRY GF, DF | 25 | 🌟 CHICKEN & MERGUEZ BROCHETTES | 23 |
| Served with fragrant jasmine rice | | Chargrilled on skewers, chekchouka ratatouille, yoghurt and cucumber mint dip, couscous | |
| 🌟 FISH OF THE DAY | £ | 🌟 30 DAY AGED SCOTCH RIBEYE STEAK* GF | 35 |
| Chef's fish special, please ask your server for today's recipe | | Chargrilled to your liking, served with pommes chateaux, greens, choice of sauces | |
| HALF OF SCOTTISH LOBSTER GF | 28 | WILD MUSHROOM RISOTTO MILLEFEUILLE V, GF, DF* | 21 |
| Steamed then grilled in garlic, Pernod and parsley butter, pommes chateau and salad | | With white wine, parmesan, and truffle oil | |
| MAISON BLEUE'S LAMB TAGINE GF | 28 | 🌟 MOULES FRITES À LA BRETONNE GF | 22.5 |
| A signature dish of slow cooked lamb shoulder with Ras al Hanout spices, and steamed jewelled couscous | | Pot of Shetland Mussels, steamed in white wine, cream and shallots, with fries | |
| 🌟 LE COUSCOUS AUX 7 LEGUMES GF, VG | 18 | | |
| Steamed couscous, 7 vegetables ragu | | | |

food first, then morals

Les à Cotés

SAUTÉED COURGETTES & GREEN BEANS VG, GF, DF	5.9	SALADE VERTE VG, GF	4.9
PARMESAN & TRUFFLE OIL FRIES	6.5	POMMES CHATEAUX	5
VEGETABLE RATATOUILLE VG, GF, DF	6.5	SAFFRON & SULTANA COUSCOUS	5
TOMATO & MOZZARELLA SALADE GF	7.5	BREAD & BUTTER	1 / 2

Les Desserts

Please ask your server for today's selection of freshly made desserts	8.5
CHEESEBOARD	14.5

food first, then morals