

Lunch

2 Courses for 19.90

Choose 1 Bouchées and 1 Bouchées
Doubles

Les Bouchées

FRENCH ONION SOUP	8.5
Served with gruyere cheese croutons	
SURPRISE CALAMARI DF	8.5
Our secret recipe - a must try!	
DUCK PÂTE À L'ORANGE DF	6.5
Toasted brioche, red onion marmalade, apple salad	

MOULES À LA BRETONNE GF	7.5
Steamed mussels in white wine and cream with shallots, garlic and a squeeze of lemon	
HAGGIS BALLS	8
Deep fried in beer batter with clapshot tatties & whisky jus	

Les Bouchées Doubles

NAVARIN OF LAMB	16
Lamb stew, slow cooked with new potatoes, tomato and white wine	
CATCH OF THE DAY	14.5
Chef's fish special, please ask your server for today's recipe	
ROASTED CHICKEN LEGS GF	14.5
With a creamy coarse mustard sauce and mousseline mash	

SOUTH EAST ASIAN COCONUT CURRY V, VG	14.5
Our vegan coconut curry, with sweet basil and jasmine rice.	
MINUTE STEAK GF*, DF*	17
Chargrilled and served with fries and cognac peppercorn sauce	

Les à Cotés 4.9

CHEESY TRUFFLE OIL FRIES
SALADE VERTE GF, DF
STEAMED VEGETABLES GF, DF
POSH MAC & CHEESE + 2.6
with wild mushrooms & truffle oil

Les Desserts 7.5

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

food first. then morals