



Plat Chauds

Juillet 2008



Hors d'oeuvres

Salade compose a salad of tomatoes, red onion, crumbled Roquefort and seasonal leaves finished with a balsamic reduction. £3.95 **V**

Champignons a la Greque mushrooms baked in a rich Provençal sauce then topped with olives and feta cheese. £3.95 **V**

Moules de Francs Steamed with white wine, onions and garlic and mixed herbs. £5.25

Salade nicoise A classic salad of freshly grilled tuna, olives, anchovies, green beans egg and new potatoes. £5.25

Boudin Noir black pudding pan fried with chorizo, apples and garlic. £4.95

Whitebait dusted with flour and lemon pepper and fried served with aioli. £4.25

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Fruits de mer ala Diepouse a seafood casserole of salmon, mussels, red mullet and potatoes in a white wine veloute. £11.95

Beouf stroganoff pan fried strips of beef with smoked paprika, red peppers, gherkins and cream served with wild rice. £11.95

Tarte au Roquefort a puff pastry tart of aubergine, courgettes, confit tomatoes and onions topped with melted roquefort. £9.95 **V**

Saumon Salmon roasted with an oat crumb and served with a cucumber and dill pickle and new potatoes. £10.95

Poulet de Francs pan-fried chicken on a leek and parmesan fritter with roasted rosemary and garlic new potatoes and Provençal sauce. £10.95

Steak et frites A 7oz Sirloin steak, grilled and served on haricot vertes with a grilled field mushroom and fries. £11.95 (Add au poivre sauce for £1)

V meat free | **N** contains nuts (as we use nuts any meal may contain a trace of nut)

If you have an allergy please inform us