TRADITIONAL FRENCH RESTAURANT

LA PETITE COLLINE

Le Diner

Bread & Butter	**£3.25**	**Garlic Bread**	**£3.50**
Marinated Mixed Olives	**£3.75**	**Garlic Bread with Cheese**	**£3.95**

Huîtres / Oysters

Half dozen or dozen oysters, served on ice with shallots vinegar

MALDON ROCKS		**BAKED**		**NATIVES**	
½ dozen	**£18.95**	½ dozen	**£18.95**	½ dozen	**£18.95**
dozen	**£34.95**	dozen	**£34.95**	dozen	**£34.95**

Add spicy merguez sausage £1.95

Entrées / Starters

ASSORTIMENT DE HORS-D`OEUVRES (V) **£7.95**
Appetizer assortment, marinated mixed olives, Brie cheese, French baguette & olive oil

PÂTÉ DE FOIE DE VOLAILLE EN GELÉE DE MANDARINE **£7.50**
Smooth chicken liver pâté, delicately coated in mandarin jelly served with freshly baked baguette

SOUPE À L'OIGNON OU BISQUE DE HOMARD **£7.25**
French onion soup or lobster bisque with croutons and Gruyère (Please specify the soup) (Onion soup) (V)

ESCARGOTS À L'ALSACIENNE **£7.95/£13.50**
Half a dozen/ dozen snails served in shells filled with parsley, lemon zest & garlic butter served with French baguette

CALAMARS FRITS (GF) **£7.95**
Deep fried calamari served with tartar sauce & mixed salad leaves

SAUMON FUMÉ SUR PAIN PERDU **£8.95**
Delicate smoked salmon on French toast, finished with lemon crème fraîche, capers & shallots

BROCHETTE DE CREVETTES (GF) **£8.95**
Skewered tiger prawns served with spicy charred corn salsa and lemon garlic butter

BRIE PANÉ FRIT (V) **£6.95**
Golden-fried breaded Brie, served with a warm blackberry compote

FEUILLETÉ DE CHAMPIGNONS À L'AIL CRÉMEUX (V) **£7.25**
Creamy garlic mushrooms in puff pastry, served on spinach and topped with mature Gruyère

STEAK TARTARE TRADITIONNEL **£7.95**
Traditional steak tartare prepared with La Petite Colline mix, topped with a free-range egg yolk and served with baguette slices

SALADE DE CHÈVRE CHAUD (V) (GF) **£7.95**
Grilled goat cheese with marinated beetroot and mixed leaves salad & pesto

FONDS D'ARTICHAUT FARCIS (VG) (GF) **£7.25**
Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing

Mussels Specials

£9.50 AS A STARTER
£17.95 AS A MAIN COURSE WITH FRENCH FRIES

MOULES MARINIÉRE À LA CRÈME (GF)
Mussels cooked in onion, celery, herbs, white wine & cream

MOULES À L'AIL (GF)
Mussels cooked in onion, celery, herbs, white wine & cream with garlic

MOULES À LA PROVENÇALE (GF)
Mussels cooked in tomato, onion, celery & peppers.

A discretionary 10% service charge will be added to your bill, which goes directly to our team.

Plats Mains

POULET CHASSEUR À L'ESTRAGON (GF) **£17.95**
Chicken breast in a creamy tarragon and mushroom sauce, served with pommes lyonnaises.

SOURIS D'AGNEAU BRAISÉE **£18.95**
Slow-braised lamb shank served with creamy colcannon and a rich minted lamb gravy

CIVET DE LAPIN À LA FRANÇAISE **£18.95**
Rabbit casserole with tarragon, mushrooms, carrots, button onions and wholegrain mustard sauce served with potato purée

COQ-AU-VIN (GF) **£17.95**
Classic braised chicken in rich red wine, garlic, thyme, smoked lardons, mushrooms, carrots & button onions served with sautéed potato

CONFIT DE CANARD **£18.50**
Confit duck leg with pommes Anna, autumn cabbage, sauce à l'orange

FOIE DE VEAU (GF) **£18.25**
Pan-fried calf's liver, bacon, caramelised onion & red wine jus served with potato purée

BŒUF BOURGUIGNON (GF) **£20.50**
Authentic French beef stew in burgundy wine with fresh thyme, carrots, mushrooms and button onions served with potato purée

SAUCISSE DE TOULOUSE **£16.95**
Traditional Toulouse sausage served with potato purée and caramelised onion gravy

ENTRECÔTE GRILLÉE (8oz) (GF) **£25.95**
Chargrilled rib-eye steak with French fries and a choice of sauces:
- Peppercorn sauce
- Creamy mushroom sauce
- Red Wine Jus
- Garlic butter

BURGER DE BŒUF **£15.25**
Beef burger with smoked applewood cheddar cheese, lettuce, tomato, onion, burger sauce & French fries

Accompagnements Sides

FRENCH BEANS	**£3.95**
MIXED SALAD	**£3.25**
POTATO PURÉE	**£3.75**
FRENCH FRIES	**£3.95**
BUTTERED VEGETABLES	**£4.00**
CAULIFLOWER CHEESE	**£3.95**

Sélection De La Mer Sea Selection

CARRELET BELLE MEUNIÈRE (GF) **£18.95**
Pan-seared Rye Bay plaice fillet served on crushed potatoes and buttered spinach, finished with a silky shrimp beurre blanc infused with tarragon

FILET DE BAR GRILLÉ (GF) **£19.25**
Grilled sea bass fillet with charred potatoes, broccoli, salsa fresca and samphire

BOUILLABAISSE **£18.95**
A traditional Provençal fish stew from Marseille, prepared with a selection of fresh fish and shellfish, simmered with saffron, fennel and herbs, served with toasted bread and rouille

SALADE DE SAUMON GRILLÉ **£17.50**
Pan- seared salmon with grilled vegetables, croutons and mixed leaves salad & house dressing

Plats Végétariens Vegetarian Dishes

COURGETTES FARCIES AU FOUR (VG) (GF) **£16.95**
Baked courgettes filled with lightly spiced rice and lentils, served on ratatouille and finished with a vegan lemon and garlic yogurt

GALETTE GRATINÉE (V) (GF) **£15.90**
Crepe made with buckwheat flour with spinach, shallot and mushrooms cooked with cream and topped with melted cheddar

LA BRETONNE (V) (GF) **£15.75**
A classic buckwheat galette filled with mushrooms, melted cheddar cheese, and caramelised red onions with fresh thyme, served with mixed salad

LA MÉDITERRANÉENNE (VG) (GF) **£15.25**
A classic buckwheat galette filled with ratatouille and vegan feta cheese, served with mixed salad

SALADE CÉSAR À L'AVOCAT GRILLÉ (VG) **£15.50**
A classic Caesar salad with romaine lettuce, parmesan, and croutons, topped with grilled avocado for a smoky twist

FONDS D'ARTICHAUT FARCIS (VG) (GF) **£15.50**
Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing

LA PETITE COLLINE

(VG) VEGAN (GF) GLUTEN FREE (V) VEGETARIAN

A discretionary 10% service charge will be added to your bill, which goes directly to our team.

All prices include VAT. Please ask your waiter for assistance with information on allergens or any other dietary requirements.