



LA PETITE COLLINE

(AVAILABLE DAILY 12-5 PM)

2 COURSES £16.95 or 3 COURSES £18.95

WEEKEND & BANK HOLIDAYS £2.00 EXTRA

Starters

SOUPE À L'OIGNON V

French onion soup with croutons and Gruyère

BISQUE DE HOMARD

Lobster bisque with croutons and Gruyère

CALAMARS FRITS

Deep-fried calamari served with tartare sauce & mixed leaf salad

SALADE DE CHÈVRE CHAUD V GF

Grilled goat cheese with marinated beetroot and seasonal leaf salad & pesto

STEAK TARTARE TRADITIONNEL

Traditional steak tartare prepared with La Petite Colline mix, topped with a free-range egg yolk and served with baguette slices

BRIE PANÉ FRIT V

Golden-fried breaded Brie, served with a warm blackberry compote

COCKTAIL DE CREVETTES "LA PETITE COLLINE"

Shrimp cocktail with shredded lettuce, pineapple salsa, prawn cracker and Marie Rose sauce

ASPERGES GRILLÉES & SAUMON FUMÉ GF

Grilled asparagus with smoked salmon, poached egg and Hollandaise sauce

ESCARGOTS À L'ALSACIENNE

Half dozen snails served in shells filled with parsley, lemon zest and garlic butter served with French baguette

FONDS D'ARTICHAUT FARCIS VG GF

Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing

RISOTTO AUX CHAMPIGNONS TRUFFÉS V GF

Truffled mushroom risotto with parmesan and cream

LE DÉJEUNER

Mains £13.95

FILET DE SAUMON GRILLÉ GF

Grilled salmon fillet served with truffle mashed potato, asparagus and lemon butter sauce

SUPRÊME DE POULET

Pan-fried chicken breast served with potato purée, haricots verts and peppercorn sauce

OMELETTE

Omelette with your choice of fillings served with French fries

CROQUE MONSIEUR / CROQUE MADAME

Toasted bread layered with ham and creamy béchamel sauce topped with melted cheddar cheese served with French fries (Croque Madame with fried eggs)

FOIE DE VEAU

Pan-fried calf's liver with smoked bacon, caramelised onions, creamy mash and red wine jus

STEAK MINUTE GF

Grilled Sirloin minute steak served with French fries and Café de Paris sauce

BURGER DE BŒUF

Beef burger with smoked applewood cheddar cheese, lettuce, tomato, onion, burger sauce & French fries

CÔTE DE PORC GRILLÉE GF

Grilled pork chop served with pommes dauphinoise, onion & cider gravy

MOULES CLASSIQUES ET FRITES GF

Fresh mussels with French fries

Marinière à la Crème - White wine & cream

À l'Ail - with garlic butter & cream

À la Provençale - rich tomato sauce

COURGETTES FARCIES AU FOUR VG GF

Baked courgettes stuffed with lightly spiced rice and lentils served on ratatouille with lemon and garlic vegan yoghurt

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team.

Sunday Roast

Served Sunday only from 12 noon with roast potatoes, vegetables, Yorkshire pudding & homemade gravy

ROAST BEEF	£16.95
ROAST LAMB	£16.95
ROAST CHICKEN	£15.95
VEGETARIAN	£14.95

Salads

SALADE CÉSAR AU POULET GRILLÉ

Classic Caesar salad with grilled chicken, crisp romaine lettuce, croutons, Parmesan and creamy Caesar dressing (Vegan option with grilled avocado)

SALADE DE SAUMON GRILLÉ

Pan-seared salmon with grilled vegetables, crunchy croutons, mixed leaf salad and Dijon vinaigrette

Galettes

LA BRETONNE V GF

A classic buckwheat galette filled with mushrooms, melted cheddar cheese and caramelised red onions with fresh thyme served with mixed salad

LA PARISIENNE GF

Buckwheat galette with smoked salmon, asparagus, sauce béchamel, finished with a soft poached egg served with mixed salad

LA MÉRIDIONALE VG GF

Buckwheat galette with ratatouille and burrata, finished with basil oil, served with mixed salad

Desserts

CRÈME BRÛLÉE

TARTE AU CHOCOLAT VG GF

Rich double chocolate tart with ice cream

CRÊPE AU CHOCOLAT

Classic French crêpe filled with warm chocolate sauce

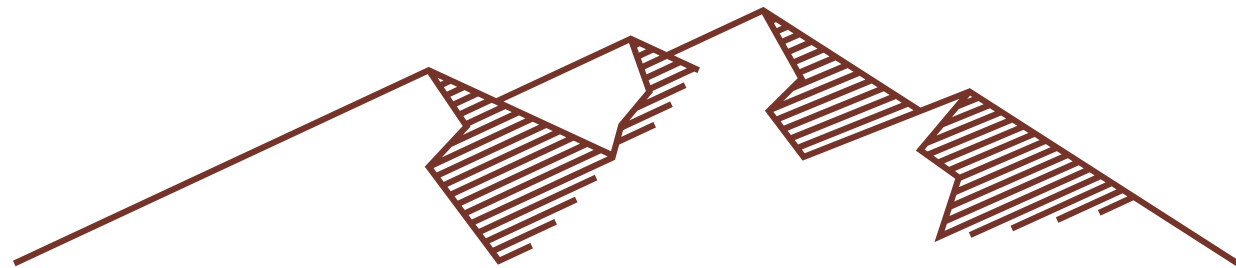
SÉLECTION DE GLACES

Vanilla, salted caramel and chocolate ice cream

SORBET CITRON ET COULIS DE FRAMBOISE VG GF

Lemon sorbet with raspberry coulis

TRADITIONAL FRENCH RESTAURANT



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