



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

### ESCARGOTS À L'ALSACIENNE

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

### 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

### FOIE DE VOLAILLE MAISON

Chicken liver pâté served with bitter orange chutney, crispy bread, and fresh salad

### RILLETTES DE SAUMON

Salmon rilette served with pickled cucumbers and sliced 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 BAR GRILLÉ GF

Grilled sea bass fillet served with charred broccoli, baby potatoes and lemon sauce vierge

### PAILLARD DE POULET GRILLÉ AU BBQ

BBQ grilled chicken paillard served with fennel, tomatoes, capers, baby potatoes, and crispy croutons

### 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 GF

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 Comté cheese, fresh garnish and house sauce, served with French fries

### QUICHE LORRAINE

Ham and cheese quiche served with rocket and tomato salad, finished with French vinaigrette

### 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 NIÇOISE AU THON GF

Tuna Niçoise salad with violet artichokes, haricot verts, potatoes, asparagus, anchovies, and boiled egg

### 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 MÉRIDIONALE VG GF

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

## Desserts

### CRÈME BRÛLÉE GF

### TARTE AU CHOCOLAT VG GF

Rich double chocolate tart with ice cream

### CRÊPE AU CHOCOLAT

Classic French crêpe filled with warm chocolate sauce

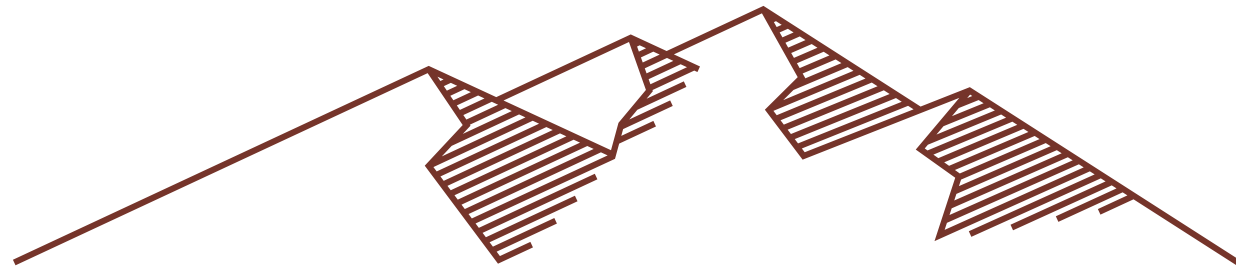
### SÉLECTION DE GLACES GF

2 scoops of your choice of Vanilla, Salted caramel or Chocolate ice cream

### SORBET CITRON ET COULIS DE FRAMBOISE VG GF

Lemon sorbet with raspberry coulis

TRADITIONAL FRENCH RESTAURANT



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