



(AVAILABLE DAILY 12-5 PM)
2 COURSES £16.95 or 3 COURSES £18.95
WEEKENDS & 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 a dozen snails served in their shells with parsley, lemon zest and garlic butter, 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'ARTICHAUTS 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

Grilled sea bass fillet with creamed corn purée, grilled potatoes and courgettes, served with sauce grenobloise

POULET RÔTI

Roast chicken, creamy mushroom sauce, French beans and pommes duchesse

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 and served with French fries (Croque Madame topped with a fried egg)

FOIE DE VEAU GF

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

STEAK MINUTE

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

PAVÉ DE SAUMON

Grilled salmon fillet with brown butter, lemon and capers, served with crushed new potatoes and spinach

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

AUBERGINE FARCIE AU FOUR VG GF

Baked aubergine stuffed with sweet red peppers, vegan feta cheese and chickpeas, served with mixed salad

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 RIB OF BEEF	£18.95
ROAST LEG OF LAMB	£17.95
ROASTED LION PORK	£16.95
ROAST 1/2 CHICKEN	£16.95
VEGETARIAN	£15.95

Salads

CROQUETTE D'AIGLEFIN FUMÉ

Smoked haddock fishcake with braised creamed leeks, a soft poached egg and wholegrain mustard velouté

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 V 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

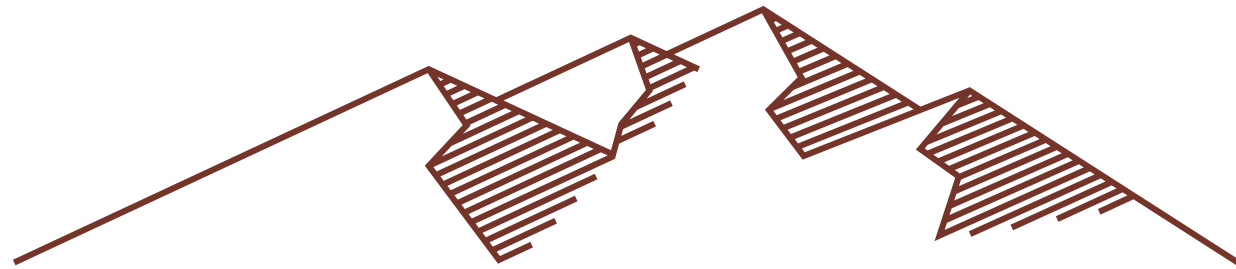
SÉLECTION DE GLACES GF

Two 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



LA PETITE COLLINE