

STARTERS

All served with complimentary freshly baked French bread and butter

Soup *

Freshly made soup of the day

Goat's cheese salad **V** **GF** **N**

Goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

Fritôt de Brie **V**

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

Chicken liver parfait *

With grilled artisan bread and red onion confiture

Calamari **GF**

Lightly spiced crispy fried squid with garlic aioli

Toast et champignons *

Toasted sourdough topped with fricassée of mushrooms with (or without **V**) smoked bacon (vegan option available **VW**)

STEAK & GRILLS

Steak-frites **GF**

Pan-seared Scottish pasture-fed 21 day-aged minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves

House burger

100% prime British beef burger, Le Saint Mont Cheese, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites

Vegetarian burger **V** **New**

100% plant-based Moving Mountains® Burger with gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites.
All the taste but meat-free

MAINS

Poulet forestière **GF**

Pan-fried chicken breast in a rich bacon, shallot, mushroom and red wine sauce with seasonal vegetables and potatoes

Boeuf bourguignon **GF**

Our signature dish for 25 years and now we've made it even better! Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

Seasonal risotto

Please ask for details on this season's risotto (vegan option available **VW**)

Roasted haddock fillet **New**

Haddock fillet wrapped in Serrano ham with creamed leeks, white wine and grain mustard sauce, seasonal vegetables and potatoes

Gratin Méditerranéen **V** **N**

Ricotta, wild mushroom, spinach and roasted hazelnut 'veggie balls' baked in a rich tomato and béchamel sauce with seasonal vegetables and potatoes

Thai fishcake

Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with a crunchyslaw, pommes frites and sweet chilli sauce

We offer seasonal menus, if booking in advance some seasonal dishes may change.

DESSERTS

Crème brûlée **V** **GF**

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs everyday

Chocolate brownie **V** **N**

With warm chocolate sauce and salted caramel ice cream

Sticky toffee pudding **V**

With vanilla ice cream

Ice cream & sorbets **V** *****

Award-winning West Country farm organic ice cream and sorbets. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet (vegan option available **VW**)

Mixed berry crêpe **V**

A traditional French crêpe with berry compôte and vanilla ice cream

These dishes: **V** are suitable for vegetarians **VW** are suitable for vegans **GF** are suitable for a gluten-free diet, please advise your server * These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option **N** contains nuts.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Even if you have chosen the item previously, please make sure that you check the allergen information each time you visit and always inform your server of your allergy, intolerance or dietary requirements when ordering. If you require any further information on any allergens, please speak to your server. Some dishes may contain bones.

There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team. This menu is not available if you are dining in the Mumbles private dining room. Autumn/Winter 2019