



MA CUISINE BISTROT



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)
Gin and tonic(Non Alcoholic) £ 7.50

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## Sample Lunch Menu

### Starters

Classic French onion soup  
Twice baked Gruyère cheese soufflé, mushroom anglaise .  
Gin cured and Smoked Salmon,fresh water shrimps,avocado & capers .  
Sautéed Chicken liver,brioche,Onion jam ,grape jus .  
Ballontine of Valencay cheese,prunes,chestnut and olives (v)  
Pan fried scallops, vanilla & cauliflower puree, Samphire & chive vin blanc ( £7 supplement)

### Main course

(Mains served with Pomme Layonnaise, red cabbage and broccoli )  
Confit de Canard Ala Orange ,roasted beetroot and celeriac . .  
Corn fed chicken breast,Parmesan crust, cep aioli ,Cep & Madeira jus .  
Roasted lamb rump,aubergine puree, confit garlic , red pepper and Mint jus.  
Grilled Sea-bass fillet,Vegetable Barigoule,grilled prawns ,bouillabaisse sauce ..  
Grilled Ribeye Steak frites , Parmesan salad , peppercorn sauce.(£8 supplement)  
Vegetarian Du jour

### Desserts

Caramelised Milk Flan ,Basil, Clementines and Raspberries.  
Baked Dark Chocolate Tart ,preserved berries ,vanilla ice cream . .  
Selection of 3 seasonal french cheese  
£25 for 2 courses / £27 for 3 courses

*An optional service charge of 12.5% will be added to your bill  
(Please speak to our staff about your food s allergies and intolerance before ordering)*