

MA CUISINE BISTROT

Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£10 each)
Gin and tonic(Non Alcoholic) £ 7.50

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**(Mother's Day Lunch and dinner menu)**

### Starters

Classic French onion and cider soup,Gruyère croutons.  
Twice baked goats cheese soufflé,mushrooms,Mornay sauce .  
Whipped goats cheese,heritage pickled beetroot,,candied walnuts,balsamic dressing .(v)  
Jambon Persille and boudin noir terrine ,Quince , Gribiche, ,honey mustard Dressing  
Seared Sashimi grade tuna loin, blood orange,guacamole ,orange and dill vinaigrette .  
Pan Seared scallops, miso glazed pork belly, Cauliflower & Apple .

### Main course

**(Mains served with roasted new potatoes and panache of veg)**

Roasted Barbary Duck breast ,celeriac boullangaire, beetroot , Grand marinier sauce .  
Roasted chicken breast ,brie Mille feuille, pickled shallots, Perigord truffle sauce .  
Bouillabaisse of Halibut, Sea trout , prawns, mussels , fennel & dill .  
Vol -Au -Vent of Morrel mushrooms, ratatouille & Parmesan Anglaise .(V)  
Grilled Ribeye steak frites ,Aged Parmesan salad ,green peppercorn sauce( £5 supplement)

### Desserts

Dark chocolate Nemesis, roasted Hazelnut ,passion fruit & mint sorbet .  
Brioche and cherry pudding ,toffee sauce,Rum and Raisin ice cream .  
Selection of 4 seasonal french cheese

**Two course £40 /Three course £45**

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