

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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**Spring Dinner Menu**

**LES D'OEUVRES**

Brittany butter roasted white asparagus, Keta caviar beurre blanc,Serrano ham .£13

Isle of white tomatoes,home made Ricotta,basil seeds,lemon vinaigrette.£12

Classic French onion and Cider Breton soup, croutons of Gruyère cheese. 10.50

Seared Sashimi grade Tuna,Guacamole ,Orange dressing, Espelette pepper .12.50

Jambon Persille & Boudin Noir Terrine,Pears,Prunes,honey & mustard dressing .11.50

Twice baked Comte cheese soufflé, mushroom fricassee, cheese & truffle Anglaise 12 (V)

Grilled Tiger Prawns in wild garlic, chilli ,parsley, fermented cucumber chutney.13.50

Cured Foiegras terrine, smoked Goose breast,Pineapple chutney, toasted Brioche. 13.50

Fresh Devon crab Charlotte ,Apple jelly,mango,lime and Corriander .£13.50

**LES PLATS PRINCIPAUX**

**(All mains served with complimentary Potatoes and seasonal vegetables)**

Mille feuille of , Ratatouille, Mushrooms,Baked Goats cheese .19 (V)

Pan fried Halibut, Crab croquettes ,Artichoke hummus ,Tomato Normandy sauce. 27

Kent lamb tasting ,Rack,belly and Shoulder,confit tomatoes, peas and mint sauce £29

Confit Rabbit Leg ,Scottish Langoustine, ,shiitake mushrooms, Mustard sauce . 26

Bouillabaisse of Sea trout ,Sea-bass, prawns ,mussels, fennel ,Rouille Crouton . 25

Roasted chicken breast , melted Brie , black garlic Aioli , Vin Jaune Sauce. 24

Barbary Duck breast ,Juniper beetroot ,endives, orange and Ginger jus . 27

Grilled Rib eye steak Frites, Parmesan Salad,Green peppercorn sauce .30

**(Please check our Daily specials)**

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Mixed house salad -6 / Frites-4 / Extra potatoes and seasonal veg 5

A optional service charge of 12.5% will be added to your bill tare
Please speak to our staff about your food allergies and intolerance before ordering.