MA CUISINE BISTROT

Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale (12 each)

Gin and tonic(Non Alcoholic) 7.50

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Autumn Dinner Menu

LES D'OEUVRES

Fresh Devon Crab Tian,Tomato Tartare, pickled ginger ,guacamole ,dill Vinaigrette. 12.50

Brittany Rabbit & smoked Eel terrine ,Pineapple chutney ,cornichons & radicchio.£13

Autumn Mushroom Parfait, basil Pesto, Prunes, pickled Mushroom & crostini . 12 (v)

Classic French onion and Cider Breton soup, croutons of Gruyère cheese . 11.50

Seared Sashimi grade Tuna, Avocado puree, citrus emulsion, Espelette pepper .12.50

Comte cheese soufflé,Mushroom duxelles , red pepper cheese sauce. 12.50(v)

Grilled Tiger Prawns in Green garlic, chilli ,parsley, fermented cucumber chutney.14.50

Pan fried Scottish Scallops, tomato chutney, barbecued Morteaux Sausage & peas .16

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LES PLATS PRINCIPAUX

(All mains served with complimentary Potatoes and seasonal vegetables)

Grilled Atlantic Sea Bass,Sautéed prawns ,Escabeche vegetables ,Dill Beurre blanc .24

Glazed Maitake mushrooms ,Red pepper hummus , Goats cheese croquettes ,19.50 (V)

Suffolk Pheasant stuffed Herb mousse, Girolle mushrooms, Albufera sauce .24.50

Pan fried Norwegian Halibut ,cannellini beans , Bayonne ham & Crab bisque .27.50

Roasted Venison fillet ,grilled Sausage ,Black figs, celeriac puree ,Cumberland sauce .27

Roasted chicken breast ,Brie Mille feuille , Black Garlic Aioli ,Madeira sauce . 23.5

.Barbary Duck breast ,Juniper Roasted beetroot, endives,Grapes & Ginger jus .26

Irish Grass fed Beef fillet ,onion Mousseline ,black truffle & pepper corn 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.
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