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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Lunch Menu

(Sample menu Changes Weekly)

Pumpkin and Goats cheese veloute , roasted pumpkin seeds, crostini .(v)

Classic French Onion & cider Soup,Gruyère cheese Croutons.

Beetroot and Apple Presse ,feta cheese ,cranberry and Arugula leaves . .(v)

Venison and Bacon Ballontine, plum chutney, Gherkins ,Honey mustard dressing

Seared Atlantic Tuna ,Guacamole, radish's & Citrus vinaigrette.

Pan fried Scallops,Smoked Morteau, tomato chutney & peas.(£ 5 supplement)

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Main Course

(Mains served with Pomme Lyonnaise , red cabbage and Green beans)

Roasted Baby Monk fish ,Risotto of peas ,saffron and Tomato,tarragon Sabayon.

Confit de Canard ,celeriac Puree ,endive salad ,Grapes & ginger Jus .

Roasted Chicken supreme , Onion marmalade, pesto & truffled Mushroom veloute..

Roasted lamb rump, braised shoulder ,confit Garlic ,Pepper Hummus olive jus .

Grilled Ribeye Steak frites , Parmesan salad , peppercorn sauce. (£9 supplement)

Vegetarian Du jour

Desserts

Caramelised Milk Flan ,Raspberries and Raspberry sorbet .

Dark Chocolate Cremeaux , cherries and Hazelnut ice cream

Selection of 3 seasonal french cheese

1 course £23 / £25 for 2 courses /£28 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