

Le French Corner
Une Soirée à la Campagne



Par Marion et Dinesh

- ENTRÉES -

Escargots de Bourgogne

Snails in parsley butter

» ½ Dozen 9.50 » Dozen 17.50

V Poêlée de champignons 8.50

Mixed fried mushrooms with garlic on fresh salad.

V* Gratiné de soupe à l'oignon 11.50

Toasted bread with melted cheese comté in French onion soup.

Seasonal terrine 7.60

With toasted bread and cornichon.

Smoked salmon 10.50

Artisanal smoked salmon fresh from Hodges. With toasted bread.

Assiettes

to share

Cheese & Charcuterie

Selection of French cheese and cured meat.

» Small 17.50 » Large 34.50

with 2 slices of bread with 4 slices of bread

V Veggie platter

Vegetable recipes, veggie spread & a selection of French cheese.

» Small 16.50 » Large 32.50

with 2 slices of bread with 4 slices of bread

Ask to see the chef's specials



V Vegetarian

V* Vegetarian option available

- LE PLAT PRINCIPAL -

Bœuf Bourguignon 25.90

Slow-braised beef in a rich burgandy wine sauce with bacon, mushrooms, carrots and pickled onion. With mashed potato.

Entrecôte 36.90

Pan-seared rib-eye steak. With french fries and a classic French Marchand de Vin sauce.

Filet de boeuf 38.90

Pan-seared beef filet, with creamy gratin dauphinoise and a rich black and green peppercorn sauce.

Côtes d'agneau 35.90

Three pan-seared lamb cutlets with French fries and a delicate honey and thyme reduction.

V Vegetarian special 22.50

Ask for chef's pick of the day

Les Alpes

V* La raclette 18.50

Warm cheese served with charcuterie platter and boiled French potatoes. With a fresh green salad.

» Extra 2x slice of cheese 4.50

V* La tartiflette 17.50

A classic Savoyard gratin with Rebochlon cheese, potatoes, bacon and onions, served with a fresh green salad.

Sauces

- V** Black & Green peppercorn, Creamy Dijon Mustard, Marchand de Vin, Chimichurri, Forest mushroom 4.50

Duck breast *bestseller* 29.90

With gratin dauphinois, green beans and forest mushroom sauce.

Suprême chicken mustard 23.90

Chicken supreme with a creamy dijon mustard sauce. Served with mashed potatoes and salad.

Duo poisson 28.50

Pan-seared sea bass and salmon, fresh from Hodges, with sauce beurre blanc. With seasonal side.

Gourmet burgers

All burgers served with French fries.

Le Français 16.50

Beef patty, mayonnaise, Camembert cheese, bacon, caramelised onions, lettuce and mayonnaise.

Le Jacques 18.10

Beef patty, Raclette cheese, fried mushrooms, lettuce, and Jack Daniels BBQ sauce.

V Le Lusignon 16.50

Halloumi, roast peppers, sweet onion, lettuce and sweet chilli sauce.

Extras

V Basket of bread 3.95

4 slices

V French butter 1.50

V French fries 4.50

V* Loaded French fries 7.50

Bacon, cheese and crispy onion.

V Green beans 5.50

V Gratin Dauphinois 5.50

- APRÈS -

V Crêpe Brittany 9.50
Blueberries, salted caramel spread and vanilla ice cream.

V Crêpe Chocolat 7.50
Dark chocolate sauce and vanilla ice cream.

V La Crêpes Suzette 13.50

*Our special famous -
Flambéed at your table
for a theatrical finish.*

Delicate French crêpes in a warm
caramalised sauce of orange, lemon,
Grand Marnier, butter and sugar.
+ cognac £2
+ scoop of vanilla ice cream £2

V Crème brûlée 7.50

V Tarte aux pomme 7.50
French apple tart wth vanilla ice
cream

V Cheese plate 7.50

Fin Spéciale

Mousquetaire 9.90
Cognac, coffee & whipped cream.

Normandie 9.90
Calvados, coffee & whipped cream.

- PLAT DU JOUR -

Tuesday - Thursday
2 courses for £29

See the board for today's pick.

FRENCH BRUNCH

Saturday until 5pm
and all day Sunday
14.90

Choose one from:

V Croque monsieur

V* French Omelette
Ham and cheese or veggie

V* Scrambled eggs on toast
Salmon or avocado

V* Paris Crêpe
Ham and cheese or veggie

*All served with a fresh green salad
and
a hot or cold non-alcoholic drink*



Le Small Print: We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order. We add an optional service charge of 12.5% to all orders.