

# LA BRASSERIE

Head Chef  
Robert Malyon

## ALL DAY MENU

### La Bretagne

Moules Marinières, mussels with White Wine, garlic and parsley.	£10.90
Pan Fried Langoustines, rocket leaves, parmesan tulle langoustine jelly.	£18.50
Braised Medallions of Pork, prunes & cider cream sauce pommes noisettes.	£16.50
Carré Breton (cheese).	£5.60
Recommended wine	glass pichet bottle
Muscadet Sevre et Maine, Guy Saget 2010	£5.90 £15.10 £24.60

### Les Petites Assiettes

Lamb Kofta Kebabs basil and tomato sauce	£4.60
Fried Egg on toast with baby chorizo sausage	£4.60
✓ Marinated Mix Peppers, artichoke and olives	£4.60
Mediterranean Prawns marie rose sauce	£9.50
✓ Bruchetta, onion, basil, tomato and olive oil	£3.60

### Les Entrées

Coquilles St. Jacques, seared scallops, pea purée, red pepper coulis, crispy pancetta	£10.70
Soupe a l'Oignon, french onion soup gratinated	£ 7.80
Soupe de Poisson, fish soup, rouille, croutons and gruyere cheese	£ 8.90
✓ Champignons a l'Ail, grilled mushrooms with garlic butter	£ 7.90
Avocado Crevettes, shrimps, cocktail sauce	£ 8.90
✓ Risotto Funghi, arborio rice, wild mushrooms with truffle oil and parmesan cheese	£11.70
Cuisses de Grenouilles Persillade, frogs legs in white wine, garlic and parsley	£10.80
Escargots, six snails in shells with garlic and parsley butter	£10.20
Terrine de Canard au Poivre Vert, coarse duck paté, served with red onion marmalade	£ 8.20
Tartare de Saumon, fresh and smoked salmon tartare, marinated cucumber, cress leaves	£ 9.80
✓ Asperges, hot with hollandaise sauce or cold with vinaigrette	£ 8.90
Gravad-lax, marinated salmon served with dill sauce	£ 9.50
Terrine de Foie Gras, foie gras served with brioche	£16.70
Moules Marinières, mussels with White Wine, garlic and parsley	£10.90
Sauteed King Prawns, in garlic & butter sauce	£11.90

### Les Poissons

Cabillaud Roti roasted fillet of cod, with pomme purée and green pea sauce	£19.90
Filet de Saumon Grillé, fillet of salmon served on a bed of lentils	£17.50
Fish Cake, braised leeks, sweet and sour sauce	£16.90
Dover Sole, grilled or meunière, with pommes nouvelles	£28.30
Haddock Montecarlo, poached haddock topped with poached egg and cream sauce	£16.70
Fletan Poché Dieppoise, halibut poached with mussels, prawns and cream white wine sauce with champ potatoes	£19.30
Sauteed King Prawns, in garlic & butter sauce	£19.50

### Le Brunch

Eggs Benedicte	£8.90		
Eggs Florentine	£8.20	Croque Monsieur	£ 8.20
Eggs Norwegian	£8.50	Croque Madame	£ 8.50
Toast Brasserie	£9.20	Omelette au choix	£11.20
Grilled Kipper	£7.20	Omelette Paysanne	£12.20
English Breakfast available until 5pm	£11.70		

### Huitres et Crustaces

Moules Marinières with frites and mayonnaise	£ 14.90		
Homard Froid (entier) Mayonnaise, cold lobster served with mixed leaves and mayonnaise	£29.90		
Homard Thermidor (entier), hot lobster with cheese sauce, served with frites or salad	£29.90		
Huitre Native Lock Ryan (Scotland) Les six	£21.50	Les douzes	£36.50
Huitre Rossmore Rock (Jersey) Les six	£14.50	Les douzes	£25.00

### Les Salades

✓ Salade de Chèvre Tiède, grilled goat's cheese, with kernels	£15.90
Salade Niçoise, grilled tuna, french beans, potatoes, onion, anchovies	£17.20
Salade Tricolore, avocado, mozzarella, tomato and basil	£12.90
Salade de Poulet Caesar, grilled chicken with caesar salad	£14.90
Salade de Roquefort, cheese, baby spinach and croutons	£13.90
Salade D'Asperges Grillées, asparagus, courgettes and halloumi with pesto sauce	£16.90
Salade de Jambon et Figs, bayonne ham, figs and rocket leaves	£14.20

### Les Pâtes et Les Oeufs

✓ Raviolis aux Epinards et Ricotta, chef's home made raviolis with spinach and ricotta	£12.90
✓ Pithivier of Butternut Squash, red onion marmalade, spinach, goats cheese, pine nuts, apricots	£14.90
Omelette au choix, ham, cheese, mushrooms, tomato, herbs with frites	£11.20
Omelette Paysanne a L'oseille, sorrel, ham, and gruyere served with frites, creme fraiche nutmeg	£12.20

### Les Viandes

Steak Tartare, raw minced beef, chopped onions, gherkins, mustard, egg yolk served with frites	£21.50
Boeuf Bourguignon, beef in red wine sauce, bacon with pomme puree	£19.20
Hamburger Holstein, chopped steak topped with fried egg, anchovies and capers with frites	£17.20
Minute Steak, thin steak with frites	£18.90
Entrecôte Grillée, sirloin steak with bearnaise or pepper sauce and frites	£20.80
Filet de Boeuf Grillé, filet of beef with bearnaise or pepper sauce and frites	£28.90
Escalope de Veau Parisienne, pan fried veal escalope coated in cheese and egg, dauphinoise potato	£18.20
Chateaubriand, pommes frites, bearnaise sauce for TWO (cooking time minimum 20 min)	£54.90
Poulet de Mais Grillé, grilled corn fed chicken with frites	£16.90
Confit de Canard, duck confit with pommes gratinées	£17.90
Tagine D'agneau, avec couscous	£17.90
Coq au Vin, braised chicken cooked in red wine, bacon, mushrooms celery and garlic with pomme purée	£18.50
Saucisses de Toulouse, Toulouse sausages with lentils	£13.90

### Garnitures

Petite Salade Verte ou Mixte	£4.80	Epinards en Branches	£5.50
Salade de Tomates et Oignons	£4.80	Haricots Verts ou Broccoli	£4.90
Pommes Frites	£3.70	Chou Rouge, red cabbage	£3.80
Gratin Dauphinoise	£3.70	Pommes Purée	£3.70