



Soup of the Day	£4.50
<i>Chef's Homemade Soup with home made Bread</i>	
Salade	
French – lettuce and tomato with olive oil and vinegar dressing	£3.00
Nicoise – romaine lettuce, garden beans, black olives, baby potatoes, quail eggs, tuna and anchovies	£6.75
Caesar – chicken, smoked bacon, cos lettuce, poached egg, parmesan shavings, garlic croutons and dressing	£6.75
Soignon Goat's Cheese and caramelised baby Beetroot Tarte Tatin	£6.75
<i>With caramelised red onion, hazelnut oil and petite salad</i>	
Seafood Platter	£8.95
<i>Smoked Salmon, Trout, Prawns, Smoked Mackerel paté and pickled Herring served with homemade bread</i>	
Cornish White Crab Mousse	£6.95
<i>With hot and cold smoked Salmon, avocado cream and toasted herb focaccia</i>	
Moules Marinière	SMALL £6.95 LARGE £12.50
<i>Shetland Mussels steamed in white wine, garlic, fresh herbs and cream, served with crusty French bread</i>	
Prawns A L'Escargot"	£8.25
<i>Prawn tails baked in Victor's special garlic and herb butter served with rounds of dipping bread</i>	
Salmon and Prawn Croquette	£5.95
<i>Bound with potato and delicately flavoured with dill, lime and chives. Coated with Chinese Panko crumbs, fried and served with spicy Thai dressing and tartare sauce</i>	
Chicken Liver Paté	£4.75
<i>With Grand Marnier and Cumberland aspic served with toasted herb focaccia</i>	
Warm Confit of Duck Leg Salad	£9.75
<i>Deboned, bound in redcurrant jus with wild rocket, shallots and orange segments, poached in Grand Marnier, sherry, hazelnut vinaigrette and toasted hazelnuts</i>	

Seafood Casserole au Gratin	£15.00
<i>Fresh and hot smoked Salmon, fresh and smoked Haddock, Halibut and King Prawns in a wine and cheese sauce with a mashed potato crust, garnished with Mussels and Prawn</i>	
Fillet of Sea Bass "Bordelaise"	£13.50
<i>Roasted, served on a parsnip purée with a robust sauce of white wine, cognac, shallots and tarragon</i>	
Halibut "Noilly Prat"	£19.75
<i>Pan fried in butter topped with Prawns on a dill and chives potato smash with spinach frittata, asparagus tips, Vermouth sauce</i>	
Suprême of Chicken "Albert"	£14.50
<i>Breast of free range corn fed chicken filled with Spinach, Feta Cheese and Oregano lightly crumbed, pan fried, served with a creamy horseradish sauce and saffron rice.</i>	
Magret de canard a L'Orange	£17.50
<i>Young duck breast, pan seared and roasted served with an orange sauce, braised red cabbage, herbed potato cake</i>	
Queue de Boeuf en casserole	£13.75
<i>Oxtail cooked in red wine and served with mashed potatoes and petit pois</i>	
Entrecote "Café de Paris"	£17.95
<i>Grilled sirloin steak glazed with the classic Parisienne herb butter served with pommes frites</i>	
Tournedos Façon "La Popote"	£19.95
<i>30 day matured fillet of Aberdeen Angus, piquant mushroom sauce flamed with vodka served with pommes frites</i>	
Lamb Shank	£13.75
<i>Slow roasted and cooked in a rich Madeira wine sauce served with baby potatoes and haricots blancs</i>	
Medaillon of Scottish Venison	£22.50
<i>Topped with pan seared Foie Gras on potato rösti with blackberry and Thyme jus truffle dressing and haricots verts</i>	

SUNDAY ROAST	£12.95
<i>Roast Sirloin of Aberdeen Angus, served with a red wine jus, Yorkshire pudding, roast potatoes and seasonal vegetables</i>	

VEGETARIAN DISHES

Vegetarian Rösti

£10.50

Topped with sautéed wild mushrooms, wilted spinach, soft poached egg and cheese sauce

Cheshire Oatcake

£10.50

Filled with baby spinach, Feta cheese and toasted pine kernels, topped with cheese sauce and served with a side salad.

SIDE DISHES

£2.75

Pommes Frites

Champignons sautes – mushrooms sautéed in butter

Epinards a' la Creme – fresh creamed spinach

Haricots verts – fresh green beans and onions cooked in butter

Haricots blancs – white beans cooked in lamb jus with carrots and garlic

Seasonal vegetables

DESSERTS

Coupe Dame Blanche	£3.95
<i>Vanilla pod ice cream served with a hot Belgian chocolate sauce</i>	
Mango Parfait	£6.25
<i>A Home made mango ice cream served with caramelised pineapple and kiwi sorbet</i>	
Lynne's Famous Pavlova	£4.95
<i>Served with fresh berries and raspberry coulis</i>	
Trio of Creme Brulée	£6.25
<i>Lavender, Frangelico and vanilla pod with Pistachio biscotti</i>	
Valrhona Chocolat Fondant	£6.50
<i>Served warm with berry compôte and orange ice cream</i>	
Tarte Tatin "Normandy"	£5.95
<i>French apple tart with Calvados, Saffron Honey and vanilla pod ice cream</i>	
Traditional Sticky Toffee Pudding	£5.95
<i>Served warm with a buttery pecan caramel sauce and vanilla pod ice cream</i>	
Crêpes Suzette (2 persons)	£14.00
<i>Classique Français! Crepes sautéed in an orange, lemon and Grand Marnier sauce flambéed at your table</i>	
Crêpes Lorraine (2 persons)	£17.00
<i>As above, with local vanilla ice cream</i>	
CHEESE BOARD	£7.50
<i>A selection of fine French and English cheese served with homemade breads and biscuits and apple and quince chutney</i>	
Filter Coffee	£1.80
Single Espresso	£1.80
Latté	£2.50
Cappuccino	£2.75
Mochaccino	£3.00
Irish Coffee (double tot)	£7.00
Kahlua Coffee(double tot)	£7.00
Selection of fine teas	from £2.00 a pot

**PLEASE NOTE THAT THIS MENU IS NOW AVAILABLE AT LA POPOTE
FROM 12 – 2.30 FROM TUESDAY TO SUNDAY**