



~ BRASSERIE ~

TARIF DES CONSOMMATIONS

2 GLASSES OF LANSON
CHAMPAGNE £10

HORS D'OEUVRES

GARNITURES

SOUP 3.45
Chef's choice of soup

MOULES 5.75
Mussels cooked with brandy served with a chilli, chorizo, coriander & tomato sauce

GAME 5.25
Le Monde Game terrine with toasted brioche & a game keeper's chutney

CHAMPIGNON (V) 5.25
Pan fried wild mushrooms served on garlic rubbed tomato loaf

LOBSTER 7.25
Lasagne of fresh lobster with shellfish bisque & an Aaron chilli cheese sauce

SALAD NICOISE 6.25
Fresh seared tuna loin with olives, green beans, tomato, onion & duck egg

HARICOT VERT 2.45
(green beans)

DAUPHINOIS POTATO 2.75

FRENCH FRIES 2.45

ENTREES

ASK YOUR SERVER FOR
OUR DAILY SPECIALS

TOULOUSE SAUSAGE CASSOULET 9.95
"Famous French Cassoulet" Herby Toulouse sausage slow roasted in a traditional ceramic dish with succulent belly of pork & Haricot beans

SAVOURY BREAD & BUTTER PUDDING (V) 7.95
Tomato bread baked with red peppers, truffle oil, asparagus, & wild mushrooms served on a bed of spinach & basil pesto

CRAY FISH, CLAMS & MUSSEL PARPADELLE 8.25
Thick ribbons of pasta tossed with clams, mussels & crayfish tails bound in a creamy tarragon sauce

LAMB SHANK 13.95
"Classic French Carre d'agneau" Twice roasted Lamb shank glazed in a red wine jus served with soft winter vegetables, saffron mashed potatoes & a warm red lentil & chilli winter broth

CORN FED CHICKEN 12.95
Maize fed breast of chicken on a bed of stewed red cabbage, leeks, gratin of potato, finished with a light chicken broth

DUCK CONFIT 11.95
"Classic French Confit de Canard" Duck legs slow cooked in an extra virgin olive oil marinade of star anis, peppercorns cinnamon, fresh rosemary & garlic served with mashed potatoes & honey glazed baby carrots & parsnips, finished with a red wine jus

LE GRAND STEAK 15.95
10oz sirloin steak chargrilled, served with Portobello mushrooms grilled tomato, French fries & a peppercorn sauce

ESCALOPE OF MONKFISH 15.95
'Le Monde Fish Supper' Monkfish marinated in herbs, lemon grass & spices, dipped & fried in a light tempura batter served with lobster butter ball deep fried, chunky chips & a lemon thyme pea puree

FILLET STEAK 18.95
"Contemporary twist on the traditional steak & kidney pie", Tender 8oz steak chargrilled for flavour, on a bed of buttered cabbage topped with suet crust & complimented with juicy lambs kidney & smooth creamed potatoes

ENJOY AN AFTER DINNER
LIQUEUR FROM £2.70

DESSERTS

 LA PREMIERE BIERE
FRANCAISE

CREPE SUZETTE 3.75
Classic French dish using pancakes which are served with a brandy & orange sauce

CRÈME BRULÉE 3.95
Traditional crème Brulee, made with vanilla & double cream

APPLE TARTE TATIN 4.75
Caramelised apples served on a puff pastry base & vanilla ice cream

CHOCOLATE FONDANT 4.45
'Fondant au Chocolat', warm chocolate sponge with a liquid chocolate centre served with a creamy clotted cream ice cream (12 minute cooking time)

SELECTION OF FRENCH CHEESES 5.95
'Assiette de Fromage' – Roquefort (blue), Crottin De Chavignol (soft cheese) & Raclette (semi hard cheese)

BLANC, ROUGE OR ROSÉ WINE 1/2 LTR HOUSE CARAFE £9.95
OR ASK FOR FULL WINE LIST