

Aperitifs

OLIVES 2.60
MARINATED MIXED OLIVES

BREAD 2.40
TOASTED GLUTEN FREE BREAD, BUTTER

SAUCISSON SEC
AVEC JAMBON DE PARME 4.50
SAUCISSON SEC, JAMBON DE PARME,
MIXED OLIVES AND CORNICHON

Starters

🎵 FRENCH ONION SOUP 6.50
AUTHENTIC HOME MADE FRENCH ONION SOUP
WITH MELTED GRYERE CHEESE (NO CROUTONS)

PRAWN AU GRATIN 7.50
TIGER PRAWNS IN WHITE WINE, CHILLI,
PROVENÇALE SAUCE GARLIC BUTTER
AND THYME (NO CRUTONS)

CHARCUTERIE BOARD / TO SHARE 6.95/9.95
SMOKED DUCK BREAST, SAUCISSON SEC,
JAMBON DE PARME, GREEN SALAD SERVED
WITH RILLETE AND GLUTEN FREE BREAD

🎵 WARM BEETROOT SALAD 5.95
MIXED ROASTED BEETROOT, GOATS CURD,
SERVED WITH BABY GEM SALAD,
WALNUTS AND CITRUSY DRESSING

🎵 FOIE GRAS PARFAIT 7.95
FOIE GRAS AND CHICKEN LIVER PARFAIT
SERVED WITH TOASTED GLUTEN FREE BREAD
AND APPLE CHUTNEY

La Cour

• BRASSERIE • GLUTEN FREE MENU

Light Main

🎵 GOATS CHEESE SALAD 11.95
LIGHTLY GRILLED GOATS CHEESE, ROASTED VEGETABLES,
BABY GEM AND ENDIVE SALAD, SERVED WITH HOUSE DRESSING

🎵 CHICKEN SALAD 12.95
CHARGRILLED CHICKEN, WALNUTS, BABY SPINACH, ENDIVE LETTUCE, BEETROOT,
FRENCH BEANS, AND HOUSE DRESSING (NO CROUTONS)

🎵 RISOTTO VERD 11.95
CREAMY RISOTTO, COURGETTE, BROAD BEANS, SHALLOTS, FRENCH BEANS,
SPINACH, PESTO SAUCE, TOPPED WITH PARMESAN CHEESE

Main Courses

BEEF BOURGUIGNON 13.95
CLASSIC BEEF BOURGUIGNON, OX BEEF, PEARL ONIONS, CHESTNUT MUSHROOMS,
CELERY, BACON LARDONS SERVED WITH MASHED POTATO

SEABASS 13.95
GRILLED WHOLE SEABASS SERVED WITH GOATS CHEESE, SPINACH IN A CREAMY SAUCE

LAMB RUMP 14.95
LAMB RUMP (SERVED PINK), ROASTED MIXED VEGETABLES ON MADEIRA WINE JUS

DUCK BREAST 16.95
ROAST DUCK BREAST (SERVED PINK), PINEAPPLE AND ORANGE
IN A CARAMELISED PORT WINE SAUCE, SERVED WITH GRATIN POTATOES

🎵 PORK BELLY 13.50
ROASTED PORK BELLY, SAVOY CABBAGE, CARAMELIZED APPLES, CALVADOS BRANDY AND
VEAL JUS, SERVED WITH GRATIN POTATOES

🎵 ROASTED SALMON FILLET 13.50
PAN ROASTED SALMON FILLET, SEARED TENDERSTEM BROCCOLI, FRENCH BEANS SAUTEED
NEW POTATO AND HOLLANDAISE SAUCE

BOUILLABAISSE, FISH STEW 13.95
"FRENCH PROVENÇAL SEAFOOD STEW" WITH KING PRAWNS, MUSSELS,
SQUID, FISH OF THE DAY, POTATO, SHALLOTS, THYME, GARLIC, CHILLIE,
PROVENCALE SAUCE, SERVED WITH GLUTEN FREE BREAD

Desserts

🎵 CRÈME BRULEE 5.95
CLASSIC RICH VANILLA CUSTARD WITH CONTRASTING LAYERS OF HARD CARAMEL

🎵 CHOCOLATE MOUSSE 4.95
DARK CHOCOLATE MOUSSE

🎵 ICE CREAM 4.95
VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM AND LEMON SORBET

Grill

🎵 ROASTED CHICKEN SUPPREME 13.50
ROASTED CORN FED CHICKEN SUPREME,
GRATIN POTATO, FRENCH BEANS,
SAGE AND ROSEMARY JUS

Steaks

8oz FILLET STEAK 23.95
SERVED WITH FRENCH FRITES

10oz RIB EYE STEAK 20.95
SERVED WITH FRENCH FRITES

🎵 8oz Rump Steak 13.95
RUMP STEAK THINLY BEATEN, SERVED WITH
FRENCH FRITES AND GARLIC BUTTER.

Sauces

MUSHROOM SAUCE 2.50
MIXED WILD MUSHROOMS,
CRÈME AND SHALLOTS

PROVENÇALE SAUCE 2.50
TOMATO, BASIL, SHALLOTS, OLIVES AND GARLIC

GARLIC BUTTER 1.50
UNSALTED ENGLISH BUTTER,
GARLIC AND PARSLEY

BÉARNAISE SAUCE 2.50
BUTTER, TARRAGON, EGG AND SHALLOTS

PEPPERCORN SAUCE 2.50
SLIGHTLY CRUSHED GREEN PEPPERCORN,
BRANDY, BUTTER AND CREAM

Side Orders

TOMATO, SHALLOTS AND BASIL 3.50

GRATIN POTATOES 3.50

MASH POTATOES 3.50

GLAZED CARROTS 3.50

FRENCH BEANS 3.50

BRAISED MINTED PEAS 3.50

FRENCH FRITES 3.50

🎵 £13.95 A la Carte Set Menu Options

Choose either a starter and a main or a main and dessert for £13.95 on courses marked. 🎵

This offer is available all day every day expect Saturday evening from 5pm.

AN OPTIONAL GRATUITY OF 10% WILL BE ADDED TO THE BILL FOR TABLES OF 6
PEOPLE OR MORE. ALL GRATUITIES GO DIRECTLY TO THE STAFF.

We are committed to ensuring that our menus cater for a whole
variety of tastes as well as dietary preferences or requirements.
That's why you'll find plenty of delicious dishes on offer to help make
your experience in our restaurant as easy and enjoyable as possible.
Please make your server aware of any dietary requirements when you
arrive and we will endeavour to accommodate your needs.