

Les Bouviers

AL FRESCO LUNCHEON MENU

Home-baked Nuts - £3.75 per bowl - Home-mixed Olives - £3.75 per bowl - Home-made Bread - £2.50pp

Starters

- Seasonal Salad with grilled Vegetables. Sunblush Tomatoes and toasted Goats Cheese - £7.50
Seasonal Melon with Parma Ham, fresh Parmesan and Mayonnaise - £6.75
Daily Soups with homemade Bread - £5.95
Honey-roasted Feta Cheese & Cherry Tomatoes with Toasted Cashew Nuts - £7.85
Sautéed Scottish Scallops with Swede Puree, Grilled Chorizo - £10.75
Traditional Caesar Salad with Parmesan, Garlic, Croutons & Smoked Bacon - £7.50

Mains

- Pan-fried English Lambs Kidney
with Smoked Cheddar mashed Potato & Onion Sauce - £13.75
Salad Niçoise with either poached Salmon or fresh Tuna - £18.95
Grilled Whole Plaice with Lemon, Garlic Butter and homemade Tartare Sauce - £15.95
Prime Fillet Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms
(5oz £27.95 8oz £32.95)
Honey-roasted Duck Leg cooked "En Confit"
with braised Red Cabbage, Apple & Clove Compote - £15.95
Seared Garlic-roasted Breast of Corn-fed Chicken
with Potato Dauphinoise and Green Beans - £14.50
Warm Mediterranean Salad
with Pasta, Olives, Peppers, Courgettes, Coriander & Ginger dressing - £12.75
Pan-fried Wild Cod
with Carrot Fettuccini, Bean Sprouts, Ginger & Soy - £17.50

Extras:

Side plate seasonal vegetables; side plate of potato; side plate of pont-pont neuf - £3.75 each

Desserts

- Homemade Ice Cream & Sorbet served with a Fruit Basket - £6.50
New Season Berry Meringue Eton Mess with Strawberry Chantilly Cream - £6.95
Grilled Golden Pineapple with Passion Fruit Coulis & Salted Caramel Ice Cream - £6.75
Merley Grown Rhubarb with Vanilla and Vanilla Pod Ice Cream - £7.50
Lavender Crème Brulée with Duo of Coulis - £7.75

Plate of 4 English & Continental Cheeses with Pickles - £8.95