

# Les Bouviers

## FRIDAY NIGHT STEAK NIGHT MENU

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

### Starters

- Grilled Feta Cheese with Honey, Cumin & Toasted Cashew Nuts - £8.95  
Summer Salad with grilled Vegetables; Sunblush Tomatoes, toasted Goats Cheese & Pine Kernels - £8.75  
Selected Daily Soups with homemade Bread - £7.50  
Sautéed Scottish Scallops with Swede Puree Sweet & Sour Sauce - £10.95  
Traditional Caesar Salad with Parmesan, Garlic, Croutons & Lardons- £8.95  
Avocado with Tomato & Mozzarella, Rocket Salad, Tomato Oil - £7.95  
Chargrilled Asparagus with Creamed Leek, Orange Butter Sauce with Avruga Caviar - £9.95

### Mains

#### Mature 28-Day Aged English Beef

- Mature Rump or Rib Eye Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms  
Rump Steak 8oz - £14.50 Rib Eye Steak 8oz - £26.95 10oz - £28.95  
Prime Sirloin Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms  
5oz - £17.95 8oz - £22.95  
Prime Fillet Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms  
5oz - £27.95 8oz - £32.95  
Mature Cote De Boeuf served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms (for 2) - £48.95  
Mature "T-Bone" Steak served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms - 16oz - £28.95  
Honey-roasted Duck Leg cooked "En Confit" with braised Red Cabbage, Apple and Clove Sauce - £18.95  
Seared Garlic-roasted Breast of Corn-fed Chicken with Dauphinoise Potato and Beans - £17.75  
Roasted Gilt-Head Bream, Carrot & Beansprout Fettuccine, New Potatoes & Sugar Snaps, Chilli Oil - £17.75  
Sesame coated Scottish Salmon with Sautéed Potatoes Asparagus, Sugar Snaps, Ginger Oil & Soy £18.75  
Baked Puy Lentil Moussaka with Tomato, Aubergine, Courgette, glazed Mature Cheddar - £17.95

Extras Sauces: Peppercorn, Garlic Butter, Madeira, Red Wine & Shallot - £1.75  
Side Plate of: Seasonal Vegetables, Broccoli, Spinach, Dauphinoise, Chunky Chips - £3.75

### Desserts

- Homemade Ice Cream or Sorbet Fruit Basket - £6.75  
Warm Conference Pears cooked in White & Red Wine, Pistachio Ice Cream - £7.95  
Homemade Warm Blueberry & Ginger Muffin, Vanilla Pod Ice Cream - £8.95  
Classic Tiramisu with Amaretto Anglaise & Crumbled Meringue - £7.75  
Grilled Golden Pineapple with Homemade Salted Caramel Ice Cream - £6.95  
Malibu & Coconut Crème Brûlée with Duo of Coulis - £8.95  
Plate of 4 Cheeses with Pickles - £8.95

A selection of Fairtrade Coffees and Teas served with home-made Petit Fours - £3.50