TERRACE MENU

BREAKFAST from gam

French baguette or croissant v	3
Warm with Bonne Maman jam & butter.	
Chocolate or plain croissant v	2
Croque-Monsieur French classic toasted sandwich	6
-Ham & Cheese	
-Vegie of the day 🔻	
Make it "Madame" topped with egg +£2	
Avocado tartine guacamole and 2 poached eggs on toasted Sourdough. V	6
Crispy bacon or smoked salmon +£2	
Bacon & cheese bun	4
Roll of the day	4
Bagel	
-Smoked salmon bagel, poached egg, lemon & chive mascarpone.	7.5
-English breakfast bagel,	7.5
Poached egg, crispy bacon, Larkhall's Toulouse sausage patty,	
Dijon mustard crème fraiche (optional).	

DRINKS

COFFEE	/HOT DRINKS
	I HO I NATIVE

 Espresso
 1.80 / 2.30

 Macchiato
 2 / 2.40

 Americano
 2.30 / 2.70

 Latte
 2.50 / 2.90

 Flat white
 2.80

 Cappuccino
 2.50 / 2.90

All coffees are made from Illy coffee beans

Mocha 3.50 Hot chocolate 3

"Monbana Salon de thé"

Iced Americano2.80 / 3.20Iced Latte3.00 / 3.40

Babyccino 1
Tea 2
"DAMMANN Frères Paris 1692"

Breakfast, Earl Grey, Camomile,

Green Tea, Peppermint.

"BRADLEYS" award winning juice & quench		
from Box Bush Farm Somerset.		
JUICE	2.80	
Cloudy Apple		
Apple & Beetroot		
Pure Orange		
QUENCH	3	
Ginger Beer		
Strawberry & Elderflower		
Cour alla quius	0.50	
Sanpellegrino	2.50	
Lemon / Lemon & Mint / Oran	1ge	
Coke / Diet Coke	2.50	
Perrier	2/3.20	
Evian Pure	2/3.20	

LUNCH 11am - 3PM

Baguette served with salad: -Tuna Baguette, Tuna in tartare sauce. -Steak Baguette, Beef fillet, roasted pepper, parmesan, pesto. -French classic "jambon/beurre", Roast ham, butter, Emmental. -"Coronation" Chicken, Chicken, grilled almond, spinach, mango chutney. -Brie & Bacon, French Brie, bacon, guacamole, crispy onions. -Brie & pepper V French Brie, roasted peppers, guacamole, crispy onions, salad leaves.	696776
Quiche served with salad -Blue cheese and Bacon -Feta, paprika and roasted peppers V -Smoked salmon, mustard and parmesan	8
Croque-Monsieur French classic toasted sandwich, salad Ham & Cheese -Vegie of the day V Make it "Madame" topped with egg +£2	8
Soupe du jour with bread and butter	from 5.5
Fish Cake salad and homemade Tartare sauce	10
Goat's cheese salad Warm goat's cheese, toasted sourdough, honey, crispy onions, mixed nuts, roaste Guacamole quenelle.	12 ed peppers,
Chicken, mixed nuts, spinach, mango chutney mayonnaise, salad leaves, bread.	11
Beef Bourguignon Traditional braised beef casserole, served with bread.	13
Fish Pie Classic fish pie, salad.	13
Olives /3 Bread & Butter /3 Garlic Bread / Bread & Wild Garlic Pesto /6 Fries /3 Coleslaw /2 Crisps /1.5 Croutons and Parmesan salad /3.5	3

PSSST....

You're in France; Wine with your lunch is totally acceptable!

TERRACE DINNER MENU

Olives /3 Bread & Butter /3 Bread & Wild Garlic Pesto /6 Garlic Bread /3	<u>.</u>		
Drodd & Wild Martie 10310 14 Martie Drodd 15)		
Terrine du chef, Homemade terrine, chutney and crusty baguette.	7		
Asparagus soup, Sour dough "mouillette", spiced mascarpone quenelle.	8		
Warm duck salad, Confit duck, new potato, green beans.	8.5		
Beef fillet, Larkhall Butcher's best beef fillet, herb jus, celeriac purée.	24		
Confit de canard, Confit duck leg, balsamic reduction, French fries.	18		
Reblochonnade, Half Reblochon cheese melted on potato, roasted carrot, green bean celeriac.	16 s and		
Bouillabaisse Marseillaise, Traditional fish stew, Sourdough bread, Aioli.	22		
Fries 3 – Coleslaw 2.5 – Green salad 3 – Crouton & Parmesan salad 3.5 – - Vegetables 3.5 -			
Cheese plate, 3 cheeses, chutney, bread & butter.	8		
Tarte Tatin, flambée, crème fraiche.	9		
Pear Amandine, Madagascar vanilla gelato.	7		
Café de Paris, Coffee, vanilla or chocolate ice cream, Cognac or Calvados, truffle.	8.5		
Tarte au citron, Meringue, peach and raspberry sorbet, Grand Marnier coullis.	7		