

## Entrees

Soupe de jour £7.25  
Escargot Bourguignon snails  
in garlic butter £8.25

Langoustine Thermidor  
king prawn tails with mushroom &  
lobster sauce, topped with cheese £8.95

Penclawdd Cockles  
in garlic butter & white wine £8.95

Scampí Meuniere  
Scampí with white wine, butter and lemon £8.95

Charcuterie Plate  
cured meat, pate, gerkins & fresh leaves £8.75

Moules Farcies Bourguignon  
Mussels with a fresh herb, garlic & citrus dressing £8.95

Courgette Fritas with an olivade dip £8.50

King Prawn Tails Provencal  
with white wine, garlic,  
mushroom & tomato sauce £8.95

King Prawn Tails  
with white wine & garlic £8.95

Melon with Crispy Ham  
with a salad & mint dressing £7.95

Homemade Chicken Liver Pate  
with madiera & melba toast £8.25

Goats Cheese Salad  
with a house dressing £8.50

## Plats

Grilled Salmon Fillet with white wine,  
garlic & a warm tomato dressing £22.50

Fillet of Bass Bouchon £27.50

Bass Fillet Provençal -  
a classic white wine, garlic & tomato sauce £27.50

Sole Meunière  
sole with a white wine, butter & lemon p.o.a

lemon sole St Germain  
breaded fillets of lemon sole with white wine & garlic £25.50

Poached Salmon  
with lobster sauce & prawns £24.50

Veal Normande  
10/12 oz Veal Cutlet with a mushroom, white wine & cream sauce £25.95

Veal Princess  
10/12oz Veal Cutlet topped with asparagus, grilled cheese  
served with white wine, mushrooms in a tomato sauce £26.50

Grilled Fillet Steak £28.75

Fillet steak garnish of mushroom, tomato & fried onion £3.50

Selection of Bouchon Sauces to accompany

Au Poivre - crushed black pepper  
brandy & cream sauce £3.50

Forestiere - bacon,  
onion, mushroom & madiera sauce £3.50

Cristabelle - red wine, mushroom,  
sweet pepper & tomato sauce £3.50

Roquefort - roquefort (blue cheese)  
brandy & cream sauce £3.50

Sirloin £24.95  
served with mushroom, tomato & fried onion

10oz Sirloin £26.95  
served with mushroom, tomato & fried onion

Supreme of Chicken Mustard  
with a mild mustard & cream sauce £21.50

Supreme of Chicken Tiger Prawns  
with a brandy & cream sauce £21.95

Supreme of Chicken Ricotta  
stuffed with ricotta & bayonne ham  
with a tomato & basil sauce £21.50

Stuffed Vegetables of the house  
stuffing of fete, sundried tomatos,  
olives with a white wine, tomato & basil sauce £17.95

Mediterranean Vegetable Crepe topped  
with a cream sauce & cheese £17.95

all main dishes are served  
with a choice of potatoes - saute, Lyonnaise or chips

Autre Chose

Garlic Mushrooms £5.95

Courgette Fritas £5.95

Olives £3.95

Side Salad £3.95

Garlic Bread £3.95

Garlic Bread & Cheese £4.25

Potatoes £3.95

Vegetables of the day £3.50

Extra Sauce £3.50

Balsamic & Olive Oil with Bread £3.50

Food Allergies and intolerances

Please notify of and speak to our staff about the ingredients in your meal, when making your order.

Thank you.