Starters New Season Mussels white wine, lemon, garlic

£5.25

Tiger prawn and Scallop St Jacques £6.50

Prawn & Mussel seafood bisque £5.25

> Courgette Fritas with olivade dip served with crusty bread £4.95

Penclawdd Cockles
- White wine,
garlic & lemon
£4.95

Soup of the day £4.50 Langoustine Thermidor
king prawn tails
with mushroom
& lobster sauce,
topped with cheese
£5.25

King Prawns
with a choice of sauce
Garlic & white wine or
Provencal - tomato & garlic
starter £5.50
main £13.95

Braised Belly Pork & Tiger Prawn Tails, wilted leaves & Madeira reduction. Starter £5.25 Main £15.00

Salmon fillet cockle and laverbread cream £13.50

Chicken a la Creme - brandy, cream and mushroom -£9.95

Chicken with a sweet mustard and cream sauce £9.95

Wild Local Bass Fillet with tiger prawn, chive veloute £13.95

> Veal Normande £15.50

Mediterranean Vegetable Crepe £9.50

80z Fillet Steak

Madiera sauce Madiera, mushrooms, onion, bacon

Pepper Sauce cracked black pepper, brandy and cream sauce

Roquefort Sauce Roquefort cheese, red wine, cream sauce £17.95

All mains served with a choice of chunky homemade chips, Saute potatoes or lyonnaise Potatoes

SIDE DISHES

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Vegetables £2.95
Side Salad with house dressing £2.50
Lyon £2.95
chips £2.50
Extra sauce £3.00

BOUCHON DESSERTS

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Baked Cheesecake with toffee crunch, ginger base £4.95

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Praline Meringue with apricot couli £4.95

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