

MENU PRIX FIXE
TWO COURSES £19.95

Soup of the day

Prepared fresh daily, crusty bread

Scottish smoked salmon

Herb cream cheese brandade, cucumber & caper dressing

Rich chicken liver parfait

Spicy pear chutney, toasted brioche

Cherry tomato, basil & red onion bruschetta

Cherry tomatoes, pickled red onion, fresh basil on toasted garlic infused bread

French Onion Soup

Our own classic recipe with Gruyere cheese crouton

Pumpkin and ricotta tortellini

With green vegetables tossed in a basil pesto beurre blanc

Beef Bourguignon

Classic braised beef in red wine, smoked pancetta,
sauté mushrooms and pommes puree

Leek and mushroom barley risotto (v)

Grilled asparagus, slow pickled fennel

Basque spiced chicken breast

Paprika infused chicken, spinach, chorizo, white bean cassoulet

Steak haché

Chargrilled chopped and seasoned beef patty, green beans, roast tomato,
pommes frites and peppercorn sauce

Pan fried Sea Bass

Cheddar pomme puree, wilted spinach, sweetcorn beurre blanc

Vanilla panna cotta

Strawberry compote, fresh mint

Crème Brulee

Baked vanilla custard, sugar glaze, Gavottes wafers

Lemon filled meringue nest

Raspberry compote, Chantilly cream, chopped pistachio

Dark chocolate torte

Orange and passionfruit caramel, orange sorbet

La Bonne Auberge, speciality & most popular dishes are highlight in red.

All dishes are prepared freshly to order.

We can adapt our dishes to your specific dietary needs.

VAT charged at the current rate of 15% on food & soft drinks

VAT 20% on alcoholic beverages