



Menu de La Maison

Main course only - **£14.95** – 2 courses **£19.95** – 3 courses **£24.95**

Soup of the day

Prepared fresh daily, crusty bread

Scottish smoked salmon

Crushed avocado, pickled cucumber, harissa dressing

French Onion Soup

Our own classic recipe with Gruyere cheese crouton
(£1.50 supplement)

Rich chicken liver parfait

Spicy apricot chutney, toasted brioche

Confit duck rillettes

Cherry jam, cornichons, port reduction, Arran oaties

Grilled Goats cheese

Goats cheese, beetroot, and pickled walnuts



Traditional turkey

Roast turkey paupiette, dauphinoise potatoes,
honey roast vegetables, red cabbage, turkey jus

Tart Provençale (v)

Provençale vegetable tart, pommes puree, green beans,
white wine cream

Crispy fried Haddock fillet

Crispy haddock in batter, buttered peas, pommes frites

Beef Bourguignon

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

La Bonne Auberge burger

Emmental and bacon topped beef or buttermilk chicken burger, pommes frites

Basque spiced chicken breast

Paprika infused chicken, spinach, chorizo, white bean cassoulet

Herb crusted Hake fillet

Golden beetroot and radish salad, pine kernels, tomato salsa

Fillet Steak Frites

Chargrilled Scottish 8oz fillet steak, green beans, roast tomato,
pommes frites and peppercorn sauce
(£10.00 supplement)

Side dishes available please choose from:

£3.50per serving

Pommes frites, onion rings, garlic bread, seasonal vegetables, pommes dauphinoise, peppercorn sauce



Christmas Pudding

Brandy infused anglaise, red currants

Crème Brulee

Baked vanilla custard, sugar glaze, Gavottes wafers

Pear Belle Helene

Poached pears, dairy ice cream, chocolate sauce

Rosewater panna cotta

Spiced rhubarb compote, toasted almonds

White chocolate and raspberry torte

Fresh raspberry coulis, white chocolate shavings

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 5% on food & soft drinks

VAT 20% on alcoholic beverages

Allergen information is available on request. All dishes are still prepared freshly on site to order, most dishes can be made gluten free on request.
Gratuities are at your discretion. All prices are inclusive of VAT at the current rate.