

LE BOUCHON

MENU A LA CARTE

Monday 6pm to 10pm
Tuesday to Thursday 12pm to 10PM
Friday and Saturday Midday to 11PM
Sunday 12.30PM to 10PM

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

LES ENTRÉES

La Soupe a l'Oignon £5.95

Traditional Onions soup

**La Terrine de Campagne,
Compote d'Oignons Rouge £7.95**

Farmhouse Terrine with Red Onion Chutney

La Petite Moule £8.95

*Mussels Cooked in White Wine and Shallots
with Cream or Without*

Le Cocktail de Champignons Sauvage £8.95

*Seasonal Mushrooms selection cooked
with herbs and butter served on Toast*

**Brochette de St Jacques grillée et Citron Vert accompagnée d'une Purée de Poivrons jaunes
£10.50**

Grilled Scallops skewer served with lime, paprika and yellow peppers puree

L'Assiette de Saumon Fume £9.95

Scottish Smoked Salmon served with Toast

Les 12 Escargots de Bourgogne £11.50

12 Snails in Garlic Butter

Terrine de Foie Gras £14.95

Homemade Foie Gras Terrine served with Toast and Madera Jelly

LES SALADES

La Salade de Roquette et Parmesan £5.95

Rocket and Parmesan salad with Balsamic reduction dressing

Tartelette de Tomate et Mozzarella £7.50

*Buffalo Mozzarella and Tomato served on Filo Pastry
at warm temperature*

La Salade de Chevre Chaud £8.50

Warm Goat's Cheese served on Toast and mixed salad base

La Salade de Confit de Canard £8.95

Duck Confit Salad, cherry tomatoes, walnuts on mixed salad base

LES CRUSTACES

Dorset Rock Oysters No 2 £1.80

From Great Britain

Le Homard 1/2 ou Entier £17.00/£28.00

Cold Lobster (Half or Whole) served with mayonnaise

Les Gambas £12.00

Five Cold Tiger Prawns

L'Assiette de La Mer £35.00

*Oysters, Tiger Prawns, Mussels served with Half Cold Lobster
(ideal to share)*

LES POISSONS

Le Steak de Thon frais sur lit de Salade épicée £13.95

Pan-fried Fresh Tuna Steak served on Spicy Salad based

La Grande Moule £15.50

*Mussels Cooked in White Wine and Shallots
with Cream or without served with French Fries*

Filet de Loup de Mer et Beurre Nantais au Citron £17.00

*Fillet of Sea Bass served with Seasonal Vegetables
and Lime Butter "Nantais" sauce*

Le Demi Homard Thermidor £20.50

*Half Lobster Glazed with Beurre Sauce
(Whole Lobster also available)*

LES VIANDES

Blanc de Poulet et Purée de Carottes £13.95

*Roasted Chicken Breast served with
Carrots Puree and Crispy Alouette Bacon*

Magret de Canard et Gratin de Navet £16.95

Duck breast served with Turnips Gratin and Carrots Crisps

Le Steak Tartare 200g £22.00

Raw Chopped Fillet of Beef prepared and spiced to your taste and served with a Raw Egg Yolk

LES GRILLADES DE BOEUF

Our Beef is Scottish Aberdeen Angus, Hunged on the Bone for no less than 45 days Exclusively* from E.w.Hosie Farm, Their cattles are Naturally reared and are from suckler beef herds . the lush Scottish pasture on which they feed produces some of the best Flavoured and tender beef in the world

Le Rump Steak £14.50

Rump Steak served with French Fries and Provencale Tomato

Le Steak-Frite £17.50

Rib-Eye Steak served with French Fries and Provencale Tomato

Le Filet de Boeuf £23.00

Fillet of Beef served with French Fries and Provencale Tomato

Tournedos de Boeuf Rossini £29.00

*Fillet of Beef with a fresh sauteed Foie Gras on top
and a Rich Truffle sauce served with Fries*

Le Chateaubriand £26.00

per person (for two)

*Beef Tenderloin served with French Fries, Salad,
Bearnaise or Green Pepper sauce*

La Côte de Boeuf £24.00

per person (for two)

*Rib of Beef Served with French Fries, Salad,
Bearnaise or Green Pepper sauce*

Choice of Sauces £1 : Bernaise, Poivre, Maitre d' Hotel , Sauce Bleu
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LES VEGETARIENS

La Salade de Roquette et Parmesan £5.95

Rocket and Parmesan salad with Balsamic reduction dressing

Tartelette de Tomate et Mozzarella £7.50

*Buffalo Mozzarella and Tomato served on filo pastry
at warm temperature*

La Salade de Chevre Chaud £8.50

Warm Goat's Cheese served on toast with marinated peppers on mixed salad based

Le Cocktail de Champignons Sauvage £8.95

*Seasonal Mushrooms selection cooked
with herbs and butter served on toast*

Risotto de Ceps £12.95

Ceps Mushrooms and Chicory Risotto

LES ACCOMPAGNEMENTS

*Les Legumes du Chef,
Gratin de Navets,
Haricots vert,
Epinards,
Salade mixte,
Salade Verte*

£4.50

Frites

£3.00

Panier de Pain et Beurre £2.00

Stuffed Olives £2.50

LA FORMULE £28

*Brochette de St Jacques grillée et citron vert accompagnée à une Purée de Poivrons jaunes
Grilled Scallops skewer served with lime, paprika and yellow peppers puree*

Ou

*Les 12 Escargots de Bourgogne
12 Snails with Garlic Butter*

*Le Steak – Frite Traditionnel
Rib-Eye Steak Served with French Fries and Provencale tomato*

Ou

*Filet de Loup de Mer et Beurre Nantais au Citron
Fillet of Sea Bass served with Seasonal Vegetables
and Lime Butter "Nantais" sauce*

La Creme Brulee

Ou

La Mousse au Chocolat

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