MENU BOUCHON

TWO COURSES, £18 . THREE COURSES, £21

INCLUDING TEA & COFFEE AVAILABLE MONDAY - SATURDAY BETWEEN 12PM - 6.30PM MONDAY - THURSDAY BETWEEN 10PM - 11.30PM

THIS WEEK

\sim STARTER \sim

SALADE CÉSAR GRILLED BABY GEM LETTUCE, CHICKEN, PARMESAN, ANCHOVY DRESSING

> SOUPE À L'OIGNON ONION SOUP, BEEF BROTH, WHITE WINE, GRUYÈRE

PÂTÉ DE DINDE TURKEY, PORK, MUSHROOM, TARRAGAON

ని MAIN COURSE ని

PALERON DE BŒUF

RED WINE BRAISED BEEF FEATHERBLADE CARROTS, BABY GEM, FRESH HORSERADISH

KÄSEKRAINER

BEEF & PORK SAUSAGE, SMOKED SWISS CHEESE, SPÄTZLE

SAUMON

SALMON, HARISSA GREEN BEANS, PIQUILLO COULIS

\sim DESSERT \sim

SNICKERS TARTE

DARK CHOCOLATE GANACHE, SWEET PASTE, SALTED PEANUTS, CREAMY CARAMEL

TRIFFLE POMME & POIRE

Honey Yoghurt foam, pear & apple compote, feuillantine crumble

LE FROMAGE DU JOUR

CHEESE OF THE DAY £3 SUPPLEMENT / £8 AS AN EXTRA COURSE

SIDES £4

MIXED LEAF SALAD TOMATO & ONION SALAD POMMES FRITES MASHED POTATO

ALL PRICES INCLUDE VAT AND ARE SUBJECT TO A DISCRETIONARY SERVICE CHARGE OF 12.5% IF YOU HAVE ANY DIETARY REQUIREMENTS, WE HAVE DETAILED ALLERGEN INFORMATION ON ALL DISHES & DRINKS. KINDLY NOTE THAT OUR DISHES ARE NOT PRODUCED IN AN ENTIRELY ALLERGEN FREE ENVIRONMENT.

