


THE FRENCH KITCHEN
 BISTRO & FOODSTORE


BREAKFAST

Monday to Friday
Until 12 o'clock

Saturday and Sunday
Until 1pm

PLAT DU JOUR

All Day Everyday

PRIX FIXE SET LUNCH MENU

Two or Three Courses
Monday - Friday
12 - 6pm

CREAM TEA

From 2pm Everyday

THE FOOD STORE

Artisan Food and Wine
To Take Home

SMALL PLATES

Queen and Douze Olives with Sweet Garlic	£2.95
Artisan Bread Tin with Freshly Baked Sourdough Bread and French Baguette	£3.60
Small Plate of Saucisson with Cornichons.....	£3.30

STARTERS

French Onion Soup with Gruyère Crouton	£5.75
Oyster and Field Mushrooms with Cream, White Wine and Tarragon on Toasted Sourdough	£5.90
Roquefort Salad with Toasted Walnuts, Endives and Walnut Oil Dressing	£5.95
Potted Duck Rillettes with Toasted Sourdough and Cornichons	£5.95
The Charcuterie Board of Finest Cured Hams, Saucisson, Pâté with Cornichons, Fig Jam and an Artisan Bread Tin	£11.50
Loch Fyne Smoked Salmon with Horseradish Crème Fraîche	£6.50
Crab and Avocado Royale on Toasted Sourdough with Hollandaise Sauce.....	£6.95
Grilled Tiger Prawns Marinated in Lemon and Thyme Served with Saffron Aioli	£7.25

LIGHT MAINS

Leek and Gruyère Tart with a Dressed Mixed Leaf Salad	£9.25
Croque Monsieur Made with Paris Ham and Gruyère Cheese with a Dressed Mixed Leaf Salad.....	£8.95
Goats' Cheese Super Food Salad with Grilled Broccolini, French Beans, Sunflower and Pumpkin Seeds	£9.75
Chicken and Crispy Bacon Salad with Roast Carrots, Apple and Cider Dressing	£10.75
Loch Fyne Smoked Salmon with Horseradish Crème Fraîche, Rye Bread and a Dressed Mixed Salad	£9.95

MAINS

Chargrilled 8oz Rib Eye Steak, Frites and Lamb's Lettuce <i>with Garlic Butter, Saffron Aioli, Red Wine Jus, Bearnaise or Peppercorn Sauce</i>	£18.50
Chargrilled Half a Boneless Chicken, Frites and Lamb's Lettuce <i>with Garlic Butter, Saffron Aioli, Red Wine Jus, Bearnaise or Peppercorn Sauce</i>	£12.75
Duck Confit with Lardons, Baby Onions, Field Mushrooms in a Red Wine Jus and Pomme Purée	£13.75
The French Kitchen Burger with Aged Comté Cheese in a Sourdough Bun, Frites and Lamb's Lettuce	£12.75
Lamb Shank Braised in Red Wine with Apricot, Courgette and Red Pepper Couscous	£15.95
Steamed Mussels Marinières with a Classic Sauce of White Wine, Garlic, Cream and Parsley with Frites	£11.75
Baked Whole Sea Bass with Capers, Thyme, Garlic and Sautéed Potatoes	£16.95
Fruits de Mer Linguine with Tiger Prawns, Baby Clams and Mussels with White Wine, Chilli, Garlic and Plum Tomatoes	£13.50
Gratin of Macaroni Cheese with Crispy Bacon and a Dressed Mixed Leaf Salad <i>available without Bacon</i>	£10.75
Breton Crêpe with Butternut Squash, Spinach, Oyster Mushrooms, a Creamy Gruyère Sauce and Dressed Mixed Leaf Salad	£11.50

SIDES

Frites	£3.00
Garlic French Beans	£3.50
Grilled Tenderstem Broccoli	£3.60
Dressed Mixed Leaf Salad	£3.50
Couscous with Apricots, Courgettes and Peppers	£3.65

SAUCES

Béarnaise Sauce	£2.00
Peppercorn Sauce	£2.25
Saffron Aioli	£2.20
Red Wine Jus	£2.25

DESSERTS

Tarte Tatin with Crème Fraîche or Vanilla Ice Cream	£5.95
Chocolat Pot.....	£4.95
Classic Crème Brûlée	£5.85
Pain Perdu; Baked Croissant and Butter Pudding with Clotted Cream	£5.25
Breton Crêpe with a Pear and Plum Compote and Crème Fraîche	£5.50
Selection of Dairy Ice cream.....	£4.50
Mango Sorbet	£4.50
The Cheese Plate with Bleu de Basque, Aged Comté, Brie de Meaux, Artisan Jam and Sourdough Biscuits	£6.50



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APERITIFS AND COCKTAILS

Ricard, Pernod, Martini.....	£3.95
Kir / Kir Royale (125ml).....	£4.25/£5.75
Wasabi Bloody Mary	£6.95
Strawberry Bellini	£7.95
Classic Champagne Cocktail	£7.95

BEER AND CIDER

Vedett Blonde (330ml, 5%).....	£3.95
<i>Light and refreshing, extra blonde lager</i>	
Duvel (330ml, 8.5%).....	£4.95
<i>Fragrant, fruity, sparkling and hoppy golden ale</i>	
Fruili Strawberry (250ml, 4.1%).....	£4.25
<i>Light and creamy strawberry wheat beer</i>	
Vivat Blonde (330ml, 6.5%).....	£4.40
<i>Classic easy drinking abbey ale</i>	
De Koninck (330ml, 5%)	£4.35
<i>A creamy Belgian amber ale</i>	
Bréton Cidre (330ml, 5%).....	£4.75
<i>Dry and crisp, classic apple cider</i>	

JUICES AND WATER

Freshly Squeezed Orange Juice	£2.75
Pressed Apple Juice	£2.75
Cranberry, Tomato Juice	£2.30
Perrier Sparkling Mineral Water (330ml)	£2.30
Badoit Sparkling Mineral Water (750ml)	£3.95
Evian Still Mineral Water (750ml)	£3.75

SOFTS

<i>Coca-Cola. Diet Coke. Sprite.</i>	£2.50
Appletiser.....	£2.60
Crushed Blackberry and Apple Lemonade	£2.80
Crushed Strawberry Aqua Fresca Lemonade	£2.80
Ginger and Lime Lemonade	£2.80

SPIRITS & DIGESTIFS

Smirnoff Vodka, Gordons Gin, Bells Whisky, Bacardi, Jack Daniels	£3.20
Grey Goose Vodka	£4.50
Glenfiddich 10 Year Old Single Malt	£4.50
Grand Marnier, Calvados, Cointreau, Courvoisier ...	£4.25
Rémy Martin VSOP.....	£4.95
Cockburn Fine Ruby Port	£4.50

All spirits served in 35ml

CHAMPAGNE AND SPARKLING

	125ml	Bottle
Charles de Fère, Cuvée Jean Louis, Brut (11.5%)	£4.75	£22.95
<i>A great every day drinking sparkler</i>		
Le Mesnil, Blanc de Blancs, Grand Cru, Champagne (13%)	£7.95	£45.95
<i>Produced in small quantities and made from the highest quality vineyards in Champagne</i>		

WHITE

	175ml	250ml	Bottle
Vignerons de Valencay Sauvignon Blanc, Loire (12.5%)	£5.30	£7.00	£19.95
<i>Outstanding example of Sauvignon from the Loire Valley</i>			
Cave de Ribeauville Pinot Gris, Alsace (14%)	£5.50	£7.75	£21.95
<i>A Pinot Grigio from Alsace. Rich, ripe and fruit laden</i>			
Domaine Peraud Maçon Villages, Burgundy (12.8%)	£6.25	£8.85	£25.50
<i>Cool and refreshing, just as white Burgundy should be</i>			
La Serre Chardonnay, Vin de Pays (13%)	£4.35	£5.95	£16.60
<i>A ripe and fruity wine from the deep South</i>			
Les Vignes de l' Eglise Vermentino, Vin de Pays (13%)	£4.25	£5.35	£14.95
<i>A versatile wine full of character</i>			
La Cote Flamenc Picpoul de Pinet, Languedoc (12.5%)	£4.75	£6.75	£18.95
<i>Fine, fresh and fruity with citrus notes</i>			
Domaines des Brosses, Sancerre (13.5%)	£7.50	£10.50	£30.00
<i>Classic Sauvignon, concentrated yet complex</i>			
La Roche, Chablis (12.5%)	£7.35	£9.95	£29.00
<i>Crisp, complex, refreshing with a super long finish</i>			
Domaine de Bel Air, Pouilly Fumé (13%)			£33.00
<i>Excellent balance of fine acidity with lemon, flint and pear flavours</i>			

RED

	175ml	250ml	Bottle
Baron Badassiere Syrah, Vin de Pays d'Oc (13%)	£4.60	£6.45	£18.30
<i>Another lovely ripe, juicy, fruity Shiraz that gives Australia a run for its money</i>			
La Griveliere, Côtes du Rhône (14%)	£5.35	£7.65	£21.65
<i>Rich and complex; a classic Côtes du Rhône</i>			
Chateau Mahon-Laville, Bordeaux Supérieur (13%)	£6.25	£8.85	£25.50
<i>We were blown away by the quality - a true Supérieur</i>			
Les Vignes de l' Eglise Merlot-Grenache, Vin de Pays (13%)	£4.25	£5.35	£14.95
<i>Rich, fruity and offering excellent value</i>			
Chateau du Caillau, Cahors (13.5%)	£5.30	£7.00	£19.95
<i>The true home of Malbec, made famous in Argentina</i>			
La Serre Cabernet, Vin de Pays (13%)	£4.35	£5.95	£16.60
<i>A lovely fruit driven Cab from the warm Languedoc region</i>			
J C Boisset, Bourgogne (12.5%)	£6.95	£9.85	£28.50
<i>Exceptional Pinot Noir from one of the region's top producers</i>			
Chateau La Choix, St Emillion (13%)	£7.50	£10.50	£30.00
<i>A real bruiser! Ripe, rounded and silky smooth</i>			
Closiere de Vaudieu, Chateau Neuf du Pape (14.5%)			£38.95
<i>Dense and juicy on the palate with smooth tannins and very good length</i>			

ROSÉ

	175ml	250ml	Bottle
Les Vignes de l' Eglise Syrah, Vin de Pays (12.5%)	£4.40	£6.00	£16.95
<i>Lovely fruit focused and refreshing</i>			
Chateau d'Astros, Cotes de Provence (13%)	£5.90	£8.35	£23.95
<i>A classic Provençal Rosé</i>			

DESSERT

		375ml
Chateau de Cerons (13.5%)		£19.95
<i>A mature and complex sweet wine from the neighbouring vineyard to Sauterne</i>		

All cash tips go straight to your waiter.

For credit card and service charge tips, a small charge of 10% is deducted to cover the costs of getting these taxed and paid to each individual. The French Kitchen does not profit from this charge.

All of our prices include VAT but no service. However, we will ask for a discretionary 12.5% service charge for parties of 8 or more adults. Whether you include it or not is entirely up to you.

We would love to hear what you think about The French Kitchen. Please email ed@french-kitchen.co.uk
For more information, to book online or join the French Kitchen club, please visit www.french-kitchen.co.uk