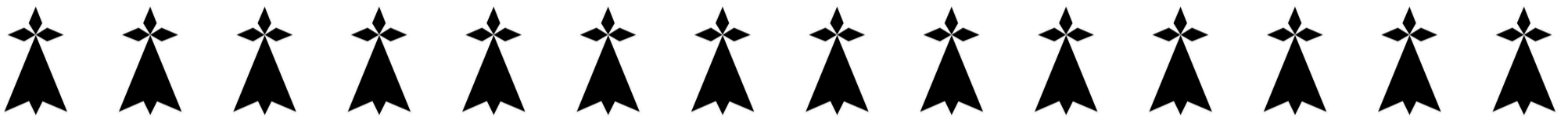


Chez Lindsay

At Chez Lindsay we specialise in French cooking from the Brittany region.

Seafood and pancakes, "the twin glories of Breton cooking"* feature prominently on our menu but we also serve a comprehensive selection of starters, salads, fish and meat dishes all typical of the region.

*Time Out Guide



Please see our Wine List for a complete selection of French wines and ciders by the bottle.

APERITIFS

Kir Breton	£4.25
Cider and crème de cassis 125ml	
Traditional Kir	£4.25
White wine and crème de cassis 125ml	
Champagne	£7.75
Bernard Remy Carte Blanche Brut 125ml	
Sparkling Wine	£5.95
Saumur Blanc Brut Bouvet 125ml	
Special Kir	£5.00
Rosé wine and raspberry liqueur 125ml	
Kir Royal	£8.00
Champagne Bernard Remy with cassis 125ml	
Pommeau	£7.25
Norman aperitif made with apple juice and calvados 125ml	
Yermatt	£7.00
Yermatt is Breton for "Cheers!". This cider cocktail is a version of the classic Champagne cocktail, made with sparkling Cidre Bouché 125ml	

SPIRITS & FORTIFIED WINES

Spritzer	£5.75
Gin Gordons 25ml	£3.20
Vodka Smirnoff 25ml	£3.20
Bacardi 25ml	£3.20
Dark Rum 25ml	£3.20
Punt e Mes 50ml	£3.20
Pernod 25ml	£3.20
Ricard 25ml	£4.20
Tio Pepe, Cream Sherry or Amontillado	£3.75
Campari 50ml	£3.20
Dubonnet 50ml	£3.20
Noilly Prat 50ml	£3.20
Cinzano 50ml	£3.20
Martini Rosso 50ml	£3.20
Mixers 50ml	£1.50

CIDRES BOUCHE

Kerisac cidre bouché brut 250ml	£4.60
Cidre Flaguerie extra brut 250ml	£4.80
Kerisac cidre bouché doux 175ml bolée	£4.00

BIERES DE FRANCE

Blanche de Cambrai	£5.20
White beer from the North of France 33cl bottle (5.0%)	
Kronenbourg 1664	£4.50
27.5cl bottle (5.0%)	
Stella Artois	£4.75
Belgian beer 28.4cl bottle (5.0%)	
Becks Blue	£4.25
Alcohol free beer 27.5cl bottle	
Blonde	£5.20
Bière de Garde Artisanale 33cl bottle (7.5%)	
Ambrée	£5.75
Bière de Garde Ambrée 33cl bottle (8.0%)	
Brune	£6.25
Bière de Garde Artisanale 33cl bottle (7.5%)	

MINERAL WATER

Hildon Sparkling / Still or Badoit	
Bottle	£ 3.75
Glass	£ 1.60

NON-ALCOHOLIC

Orange Juice 250ml glass	£3.75
Red Grape Juice	
250ml glass / 500ml pichet	£3.75 / £7.25
Apple, Tomato or Pineapple Juice	£3.75
Coke / Diet Coke	£3.75
Orangina	£3.75
Tonic / Slimline Tonic	£3.75
Lemonade	£3.75
Bitter Lemon	£3.75
Soda Water	£3.75
Ginger Ale	£3.75

WHITE WINES BY THE GLASS

	175ml	250ml
Les Boules 2018	£4.85	£6.75
Grenache, Sauvignon & Vermentino		
Parcelles Davy 2017	£5.25	£7.75
Chardonnay, Val de Loire		
Réthoré Davy 2017	£6.15	£8.35
Sauvignon Val de Loire		
Domaine de Belle Mare 2018	£6.55	£8.95
Viognier Pays D'Oc		
La Lisse de Soie D'Ivoir 2018	£6.15	£8.15
Chenin Blanc		
Domaine de Belle Mare 2018	£6.55	£8.95
Picpoul de Pinet, Languedoc		
Réthoré Davy 2017	£7.15	£9.45
Pinot Gris, Val de Loire		
Macon Villages 2018	£8.65	£12.45
Chardonnay, Terre de Solutre		

ROSE WINES BY THE GLASS

	175ml	250ml
Les Bois de Violettes 2018	£4.85	£6.75
Vin de Pays d'Oc		
Pavillon Rethoré 2018	£5.85	£8.25
Gamay, Val de Loire		

RED WINES BY THE GLASS

	175ml	250ml
Les Boules 2017	£4.85	£6.75
Vin de France Syrah Grenache		
Largesse 2017	£5.45	£7.40
Merlot, Pays d'Oc		
Beauté du Sud 2018	£6.05	£8.25
Malbec, Pays d'Oc		
Duc de Belmont 2017	£6.95	£9.45
Côteaux Bourguignons		
Château Lestrielle Capmartin 2012	£8.15	£11.15
Bordeaux Supérieur		

LES GALETTES

LES CLASSIQUES

Traditional buckwheat pancakes with classic fillings

Au Beurre £4.25

The basic pancake - enjoyed for the pure taste of the buckwheat - with butter

Au Lait Ribot £5.50

A buckwheat pancake with a cup of buttermilk

Oeuf Jambon £7.80

With egg and ham

Fromage Tomato £8.10

With cheese and tomato

Fromage £6.35

Filled with cheese

Oeuf Fromage £7.80

With egg and cheese

Jambon Fromage £8.45

With ham and cheese

Fromage Oignons £8.05

With cheese and onions

A smaller size of any galette from this section, suitable as a starter: £1.00 less

Supplementary fillings to Buckwheat Pancakes:
Jambon (ham) £2.10, Fromage (cheese) £2.10, Oeuf (egg) £1.45, Oignons (onions) £1.70, Tomato (fresh tomato) £1.75, Sauce Tomato (tomato sauce) £2.20, Epinards (spinach) £2.20, Champignons (mushrooms) £2.20

LES COMPLETEES

Traditional Breton combinations of fillings

Complète £9.90

Buckwheat pancake with egg, cheese and ham - the classic combination

Super Complète £13.45

With all the classics; egg, cheese, ham, onions, mushrooms, tomato

NOS SPECIALITES

Galette aux Gambas £14.85

Buckwheat pancake with king prawns and leeks

Galette au Saumon Fumé £13.75

Buckwheat pancake with smoked salmon, lemon and chive cream

Galette au Roquefort £11.55

Buckwheat pancake with onion sauce, celery, walnuts and Roquefort sauce

Galette de Chez Lindsay £10.65

Buckwheat pancake with cheese, ham and spinach

Galette au Chèvre £13.75

Buckwheat pancake with goats cheese, tomato, spinach and lettuce

Galette à la Ratatouille £11.55

Buckwheat pancake with cheese and ratatouille

Galette à l'Andouille £11.85

Buckwheat pancake with onions, slices of pork offal sausage and mustard sauce

Galette à la Saucisse de Porc et Pomme £12.65

Buckwheat pancake filled with pork, apple sausage and onion sauce on a bed of red cabbage

Galette aux Fruits de Mer £14.50

Buckwheat pancake with mixed fish and seafood, tomato and cognac sauce, topped with a langoustine

AUTUMN / WINTER 2020

NIBBLES À LA FRANÇAISE

Olives Marinées £3

Marinated mixed olives

Amuse-Bouches Bretons £2.40

Buckwheat whirls (3 pieces) - cheese & onion, cheese & ham, cheese & tomato

Corbeille de Pain £2.50

Basket of baguette with demi-sel butter

LES CLASSIQUES DE CHEZ LINDSAY

LES ENTREES

Soupe à l'Oignon Gratinée £8

French onion and cider soup

Soupe de Poissons £7.95

Fish soup with cheese, rouille and croutons

Moules à la St Malo £8.50

Mussels with white wine, cream, shallots, thyme and coriander

Boudin Noir £8.50

Roast black pudding, apple compot

Escargots de Bourgogne 6: £8 / 12: £13.75

Snails with garlic and parsley butter

LES GRILLADES

Faux Filet 8oz £28

Grilled sirloin steak, french fries, salad, béarnaise sauce

Suprême de Volaille £17.50

Grilled chicken breast, french fries, salad, cider cream sauce

Tournedos de Boeuf 8oz £32

Grilled fillet steak, pommes pont-neuf, salad, béarnaise or peppercorn sauce

Bar Grillé, Sauce Vierge £24.50

Whole grilled sea bass with salad, new potatoes, grilled lemon, warm tomato and herb vinaigrette

LES ENTREES

Terrine de Jarret de Jambon £8

Pressed ham hock, salad, French mustard dressing

Saumon Fumé £9.50

Smoked salmon, orange, radish, lemon dill dressing, toasted country bread

Poireaux Grillés £7.50

Grilled baby leeks, hazelnuts, salad, cider vinegar and truffle oil dressing

Camembert de Mayenne £8.50

Baked Camembert from the Brittany region with honey, garlic confit, rosemary, toasted country bread

Assiette de Crudités £8

Selection of French style crudités: carrot, celeriac, cucumber, beetroot, tomato

Soupe de Courge Butternut £6.25

Butternut squash soup with chestnuts and croutons

Salade de Fruits de Mer £8.80

Mixed seafood, julienne of vegetables, olive oil lemon dressing, topped with a Mediterranean prawn

Crottin de Chavignol S £8 / L £16

Warm goat's cheese from the Loire, tomato, pine nuts, mixed leaves, raspberry vinaigrette

LES ACCOMPAGNEMENTS

Pommes Frites £4 / Ratatouille £4.50 /

Epinards (spinach) £4.50 / Salad Verte (green leaf

salad) £4.50 / Gratin Dauphinois £4.80 /

Panaché de Légumes (mixed seasonal vegetables)

£4.80 / Salade de Tomate (tomato, red onion and

herb salad) £5.75 / Salade Panaché (tomato,

cucumber, mixed leaves) £5.25

All our dishes are prepared in a kitchen where nuts and gluten and other allergens are present. Our menu descriptions do not list all ingredients. Please ask your waiter before ordering if you are concerned about the presence of allergens in your food.

LES FRUITS DE MER

Plateau De Fruit De Mer £30 / £45

Langoustines, oysters, crab, surf clams, shrimps, whelks, winkles, mussels

Huîtres Fines De Claire £15.75

6 oysters with rye bread

Extra oysters £2.50 each

Crabe £12

Whole crab served with lemon mayonnaise
Nutcrackers supplied!

Bulots £7.75

Whelks with aioli

LES POISSONS

Brochette de Gambas et Lotte, Sauce Armoricaine £22

Prawn and monkfish cheek skewer, tagliatelle of broccoli, courgette and pasta, tomato, shellfish and Cognac sauce

Saumon en Papillote £21

Parcel of salmon fillet steamed with pak choi, ginger carrot, coriander and cider; with new potatoes

Panaché de la Mer £26

Mixed grilled fish and seafood with trio of dips, julienne of mange tout, new potatoes

LES VIANDES

Lapin au Cidre et Estragon £18.50

Rabbit cooked in cider with tarragon, smoked bacon, mushrooms, baby onions and carrot, mashed potato

Croupe d'Agneau, Sauce Vin Rouge £22

Roast rump of lamb, roast new potatoes, spinach and mange tout, red wine, redcurrant and rosemary sauce

Magret de Canard, Sauce Bigarade £22

Roast duck breast, braised red cabbage, gratin dauphinois, orange sauce

Foie de Veau, Petits Pois à la Française £19.50

Pan fried calf's liver flavoured with buckwheat, petits pois with cream, lettuce and bacon, mashed potato

LES PLATS VEGETARIENS

Cassolete Méditerranéenne - Vegan £15

Baked aubergine, courgette, and tomato on piperade, served with new potatoes

Rigatoni aux Légumes d'Automne £15

Rigatoni with butternut squash, fennel, carrot, broccoli, leeks, chilli basil oil, parmesan

A discretionary optional gratuity of 12.5% will be added to your bill