

LES GALETTES

LES CLASSIQUES

Traditional buckwheat pancakes with classic fillings

Au Beurre £5

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

Au Lait Ribot £6.20

A buckwheat pancake with a cup of buttermilk

Oeuf Jambon £9.45

With egg and ham

Fromage Tomato £9.75

With cheese and tomato

Fromage £7.60

Filled with cheese

Oeuf Fromage £9.45

With egg and cheese

Jambon Fromage £10.20

With ham and cheese

Fromage Oignons £9.70

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) £2.60, Fromage (cheese) £2.60, Oeuf (egg) £1.85 Oignons (onions) £2.10, Tomate (fresh tomato) £2.15, Sauce Tomate (tomato sauce) £2.65, Epinards (spinach) £2.65, Champignons (mushrooms) £2.65

LES COMPLÈTES

Traditional Breton combinations of fillings

Complète £12.05

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

Super Complète £15.50

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

NOS SPÉCIALITÉS

Galette aux Gambas £17.50

Buckwheat pancake with king prawns and leeks

Galette au Saumon Fumé £16.50

Buckwheat pancake with smoked salmon, lemon and chive cream

Galette au Roquefort £15

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

Galette de Chez Lindsay £12.85

Buckwheat pancake with cheese, ham and spinach

Galette au Chèvre £16.50

Buckwheat pancake with goats cheese, tomato and spinach

Galette à la Ratatouille £14.50

Buckwheat pancake with cheese and ratatouille

Galette à l'Andouille £15.50

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

Galette à la Saucisse de Porc et Pomme £16

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

Galette aux Fruits de Mer £16.75

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

AUTUMN 2023

NIBBLES À LA FRANÇAISE

Olives Marinées £4

Marinated mixed olives

Saucisson Sec £7.50

Cured sausage with cornichons

Corbeille de Pain £3.50

Basket of baguette with demi-sel butter

LES CLASSIQUES DE CHEZ LINDSAY

LES ENTRÉES

Soupe à l'Oignon Gratinée £10.25

French onion & cider soup

Soupe de Poissons £10.50

Fish soup with cheese, rouille & croutons

Moules à la St Malo £10.50 / £15

Mussels with white wine, cream, shallots & thyme

Boudin Noir £10.25

Roast black pudding, apple compot

Escargots de Bourgogne 6: £8.80 / 12: £15.75

Snails with garlic & parsley butter

LES FRUITS DE MER

Plateau de Fruits de Mer £48 / £65

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

Huîtres 'Fines de Claire' £16.75

6 Maldon oysters with rye bread and shallots in red wine vinegar

Extra oysters £2.75 each

Crabe £15.75

Whole crab served with lemon mayonnaise
Nutcrackers supplied!

Bulots £8.75

Whelks with aioli

LES ENTRÉES

Duo de Brocolis et Saumon Fumé £13.75

Tenderstem broccoli and smoked salmon, hollandaise sauce, crispy buckwheat flakes

Salade Fraîcheur £11.25

Vine cherry tomatoes, avocado, carrot, green beans, mange-tout, beetroot, basil dressing, country bread crouton

Soupe du Jour £6.80

Soup of the day

Parfait de Foie de Volaille £11.50

Chicken liver parfait, mixed leaves, toasted baguette

Camembert de Mayenne £10.50

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

LES POISSONS

Filets de Maquereau Provençale £24.50

Fillets of mackerel with herb breadcrumbs, olives, oven dried tomatoes, fennel confit, new potatoes

Filet de Dorade, Coulis de Poivrons Rouges £25

Fillet of sea bream with red pepper coulis, spinach and roasted new potatoes

Brochette de Gambas et Lotte, Sauce Armorica £29.75

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

Bar Grillé, Sauce Vierge £28.50

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

LES VIANDES

Suprême de Volaille à la Bretonne £27.50

Breast of corn fed chicken with cider cream sauce, herb oil, slow cooked shallots, fondant potato

Magret de Canard £29.75

Breast of duck with gratin Dauphinois, green beans with toasted flaked almonds, orange sauce

Croupe d'Agneau, Duo de Purées £32.50

Rump of lamb steak, cauliflower purée, broccoli and mint purée, heritage baby carrots, lamb jus, roasted new potatoes

Foie de Veau, Petits Pois à la Française £27.50

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

Steak Frites £32.50

Grilled Surrey Farm sirloin steak with French fries, green salad, béarnaise or peppercorn sauce

VEGETARIANS & VEGANS

Galette à la Ratatouille (végan) £15.25

Buckwheat pancake filled with vegan Parmesan cheese, topped with ratatouille

Many of our wide selection of buckwheat pancakes are vegetarian, and several of these can be adapted to be vegan - please ask

LES ACCOMPAGNEMENTS

Pommes Frites £4.50 / Ratatouille £4.75 / Épinards Spinach £4.75 / Salade Verte Green leaf and cucumber salad £4.50 / Gratin Dauphinois £5 / Pomme de Terre Nouvelles Roasted new potatoes £4.50 / Panaché de Légumes Mixed seasonal vegetables £4.80 / Salade de Tomates Tomato, red onion and herb salad £5.75 / Salade Panachée Tomato, cucumber, mixed leaves £5.25

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

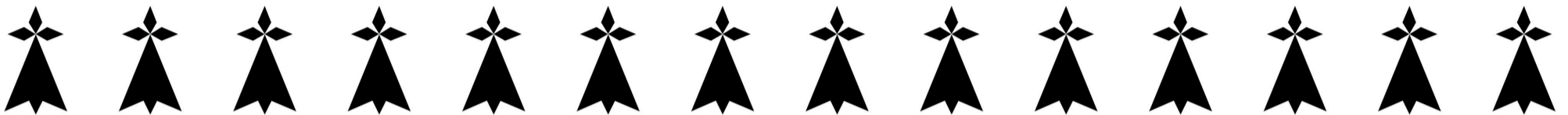
All our dishes are prepared in a kitchen where nuts and gluten and other allergens are present. Our menu descriptions do not list all ingredients. Please ask your waiter before ordering if you are concerned about the presence of allergens in your food.

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.

APÉRITIFS

Kir Breton	£6
Cider and crème de cassis 125ml	
Traditional Kir	£6.50
White wine and crème de cassis 125ml	
Champagne	£10.50
Bernard Remy Carte Blanche Brut 125ml	
Sparkling Wine	£8.25
Saumur Blanc Brut Bouvet 125ml	
Special Kir	£6.75
Rosé wine and raspberry liqueur 125ml	
Kir Royal	£11
Champagne Bernard Remy with cassis 125ml	
Pommeau	£9.75
Normand aperitif made with apple juice and calvados 125ml	
Yermatt	£9.75
Yermatt is Breton for "Cheers!". This cider cocktail is a version of the classic Champagne cocktail, made with sparkling Cidre Bouché 125ml	

CIDRES BOUCHÉS

Kerisac cidre bouché brut 250ml	£6.25
Cidre Artisanal de Normandie brut 250ml	£6.50
Kerisac cidre bouché doux 250ml	£6.25

BIÈRES DE FRANCE

Blanche de Cambrai	£7.50
White beer from the North of France 330ml bottle (5.0%)	
Kronenbourg 1664	£5.75
275ml bottle (5.0%)	
Stella Artois	£6
Belgian beer 284ml bottle (5.0%)	
Becks Blue	£5.50
Alcohol free beer 275ml bottle	
Blonde	£8
Bière de Sans Culottes 330ml bottle (6%)	
Ambrée	£8.50
Bière de Garde Ambrée 330ml bottle (8.0%)	

VINS BLANCS AU VERRE

	175ml	250ml
Les Boules 2021	£6.25	£8.75
Grenache, Sauvignon & Viognier, Pays D'Oc		
Réthoré Davy 2020	£7.30	£10.50
Chardonnay, Val de Loire		
Réthoré Davy 2020	£7.80	£11
Sauvignon Val de Loire		
Domaine de Belle Mare 2020	£8.30	£11.30
Viognier, Pays D'Oc		
Domaine de Belle Mare 2021	£8.50	£11.60
Picpoul de Pinet, Languedoc		
Réthoré Davy 2020	£9	£12
Pinot Gris, Val de Loire		

VINS ROSÉS AU VERRE

	175ml	250ml
Les Granges 2022	£6.85	£9.45
Cinsault, Grenache, Syrah, Vin de Pays d'Oc		
Réthoré Davy 2020	£7.80	£11
Gamay, Val de Loire		

ALCOOLS

Spritzer	£7.50
Gin Gordons 25ml	£4.50
Vodka Smirnoff 25ml	£4.50
Dark Rum 25ml	£4.75
Ricard 25ml	£5.75
Campari 50ml	£4.75
Noilly Prat 50ml	£4.75
Martini Rosso 50ml	£4.75
Martini Bianco 50ml	£4.75
Martini Extra Dry 50ml	£4.75
Mixers 125ml	£2.50

EAUX MINÉRALES

Hildon Sparkling / Still	
330ml / 750ml	£3.25 / £ 5.75
Badoit 1litre	£6.50

SOFTS

Orange Juice 200ml glass	£4.75
Red Grape Juice	
200ml glass / 500ml pichet	£4.75 / £10.50
Apple Juice 200ml glass	£4.75
Tomato Juice	£4.75
Coke / Diet Coke	£5.25
Orangina	£4.75
Tonic / Slimline Tonic	£4.50
Lemonade	£4.75
Ginger Ale	£4.75
Grenadine à l'eau	£3
Pomegranate syrup with Richmond water	
Diabolo Grenadine	£4.90
Pomegranate syrup with lemonade	
Menthe à l'eau	£3
Mint syrup with Richmond water	
Diabolo Menthe	£4.90
Mint syrup with lemonade	

VINS ROUGES AU VERRE

	175ml	250ml
Les Boules 2021	£6.25	£8.75
Grenache, Mourvedre, Syrah, Pays d'Oc		
Pavillon des Trois Arches 2021	£7.25	£9.75
Merlot, Pays d'Oc		
St Désir 2021	£8.25	£11.25
Pinot Noir, Pays d'Oc		
Beauté du Sud 2021	£7.80	£11
Malbec, Pays d'Oc		
Château de Marjolet 2020	£8	£11.15
Grenache, Syrah, Mourvedre, Côtes du Rhone		
Château Lestuille Capmartin 2014	£10	£13.50
Merlot, Cabernet Sauvignon, Bordeaux		