

## 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 COMPLÈTES

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 SPÉCIALITÉS

**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 2021

## NIBBLES À LA FRANÇAISE

**Olives Marinées** £3

Marinated mixed olives

**Saucisson Sec** £7

Cured sausage with cornichons & mixed olives

**Corbeille de Pain** £2.50

Basket of baguette with demi-sel butter

## LES CLASSIQUES DE CHEZ LINDSAY

### LES ENTRÉES

**Soupe à l'Oignon Gratinée** £8

French onion & cider soup

**Soupe de Poissons** £8.50

Fish soup with cheese, rouille & croutons

**Moules à la St Malo** £8.50

Mussels with white wine, cream, shallots & thyme

**Boudin Noir** £8.50

Roast black pudding, apple compot

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

Snails with garlic & parsley butter

### LES FRUITS DE MER

**Plateau de Fruits de Mer** £37.50 / £50

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

**Huîtres Fines de Claire** £16

6 oysters with rye bread

**Extra oysters** £2.50 each

**Crabe** £14.50

Whole crab served with lemon mayonnaise  
Nutcrackers supplied!

**Bulots** £7.75

Whelks with aioli

### LES ENTRÉES

**Coquille St Jacques à la Bretonne** £9.80

Gratinated scallops, cider béchamel, mushroom, emmental cheese

**Assiette de Crudités** £7.50

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

**Soupe du Jour** £6.50

Soup of the day

**Parfait de Foie de Volaille** £7.50

Chicken liver parfait, mixed leaves, toasted baguette

**Camembert de Mayenne** £8.50

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

### LES POISSONS

**Brochette de Gambas et Lotte, Sauce Armoricaïne** £22

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

**Bar Grillé, Sauce Vierge** £24.50

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

**Panaché de la Mer** £26

Mixed roast fish & seafood, new potatoes, mangetout julienne, coriander lemon fish bouillon

### LES VIANDES

**Tournedos Rossini** £35

Beef filet served on a crouton, foie gras, truffle red wine sauce with French fries

**Faux Filet 8oz** £28

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

**Croupe d'Agneau** £22

Roast rump of lamb, sweet potato fondant, spinach, green beans, redcurrant berries, rosemary sauce

**Coq au Cidre** £19.50

Leg of chicken cooked in cider with smoked bacon, mushrooms and baby onions, mashed potato and green beans

**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

### PLAT VÉGANE

**Cassiolette du Chef** £17.50

Aubergine, courgette, tomato, baked on piperade with new potatoes

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.

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

# 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

<b>Kir Breton</b>	£4.45
Cider and crème de cassis 125ml	
<b>Traditional Kir</b>	£4.45
White wine and crème de cassis 125ml	
<b>Champagne</b>	£7.75
Bernard Remy Carte Blanche Brut 125ml	
<b>Sparkling Wine</b>	£6.15
Saumur Blanc Brut Bouvet 125ml	
<b>Special Kir</b>	£5.20
Rosé wine and raspberry liqueur 125ml	
<b>Kir Royal</b>	£8.00
Champagne Bernard Remy with cassis 125ml	
<b>Pommeau</b>	£7.45
Normand aperitif made with apple juice and calvados 125ml	
<b>Yermatt</b>	£7.20
Yermatt is Breton for "Cheers!". This cider cocktail is a version of the classic Champagne cocktail, made with sparkling Cidre Bouché 125ml	

## ALCOOLS

<b>Spritzer</b>	£5.95
<b>Gin Gordons</b> 25ml	£3.30
<b>Vodka Smirnoff</b> 25ml	£3.30
<b>Bacardi</b> 25ml	£3.40
<b>Dark Rum</b> 25ml	£3.40
<b>Ricard</b> 25ml	£4.40
<b>Campari</b> 50ml	£3.40
<b>Noilly Prat</b> 50ml	£3.30
<b>Martini Rosso</b> 50ml	£3.20
<b>Martini Bianco</b> 50ml	£3.20
<b>Martini Extra Dry</b> 50ml	£3.20
<b>Mixers</b> 125ml	£1.70

## CIDRES BOUCHÉS

<b>Kerisac cidre bouché brut</b> 250ml	£4.85
<b>Cidre Artisanal de Bretagne brut</b> 250ml	£4.95
<b>Kerisac cidre bouché doux</b> 250ml	£4.85

## BIÈRES DE FRANCE

<b>Blanche de Cambrai</b>	£5.40
White beer from the North of France 330ml bottle (5.0%)	
<b>Kronenbourg 1664</b>	£4.50
275ml bottle (5.0%)	
<b>Stella Artois</b>	£4.75
Belgian beer 284ml bottle (5.0%)	
<b>Becks Blue</b>	£4.25
Alcohol free beer 275ml bottle	
<b>Blonde</b>	£5.40
Bière de Garde Artisanale 330ml bottle (7.5%)	
<b>Ambrée</b>	£5.95
Bière de Garde Ambrée 330ml bottle (8.0%)	

## EAUX MINÉRALES

<b>Hildon Sparkling / Still</b>	£2.15 / £ 3.95
330ml / 750ml	
<b>Badoit</b> 1litre	£ 4.25

## SOFTS

<b>Orange Juice</b> 200ml glass	£3.75
<b>Red Grape Juice</b>	
200ml glass / 500ml pichet	£3.75 / £7.25
<b>Apple Juice</b> 200ml glass	£3.75
<b>Tomato Juice</b>	£3.75
<b>Coke / Diet Coke</b>	£3.75
<b>Orangina</b>	£3.75
<b>Tonic / Slimline Tonic</b>	£3.75
<b>Lemonade</b>	£3.75
<b>Ginger Ale</b>	£3.75

## VINS BLANC AU VERRE

	175ml	250ml
<b>Les Boules 2019</b>	£4.85	£6.75
Grenache, Sauvignon & Viognier, Pays D'Oc		
<b>Réthoré Davy 2018</b>	£5.25	£7.75
Chardonnay, Val de Loire		
<b>Réthoré Davy 2018</b>	£6.15	£8.35
Sauvignon Val de Loire		
<b>Domaine de Belle Mare 2018</b>	£6.55	£8.95
Viognier, Pays D'Oc		
<b>Domaine de Belle Mare 2019</b>	£6.55	£8.95
Picpoul de Pinet, Languedoc		
<b>Réthoré Davy 2018</b>	£7.15	£9.45
Pinot Gris, Val de Loire		

## VINS ROSÉS AU VERRE

	175ml	250ml
<b>Le Bois des Violettes 2019</b>	£4.85	£6.75
Vin de Pays d'Oc		
<b>Rethoré Davy 2018</b>	£5.85	£8.25
Gamay, Val de Loire		

## VINS ROUGES AU VERRE

	175ml	250ml
<b>Les Boules 2018</b>	£4.85	£6.75
Grenache, Mourvedre, Syrah, Pays d'Oc		
<b>Pavillon des Trois Arches 2019</b>	£5.50	£7.50
Merlot, Pays d'Oc		
<b>St Désir 2019</b>	£6.00	£8.10
Pinot Noir, Pays d'Oc		
<b>Beauté du Sud 2018</b>	£6.40	£8.25
Malbec, Pays d'Oc		
<b>Rémy Ferbras 2017</b>	£7.75	£10.20
Grenache, Syrah, Mourvedre, Côtes du Rhone		
<b>Château Lestuille Capmartin 2012</b>	£8.15	£11.15
Merlot, Cabernet Sauvignon, Bordeaux		