

LES GALETTES

LES CLASSIQUES

Traditional buckwheat pancakes with classic fillings

Au Beurre £4.70

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

Au Lait Ribot £5.95

A buckwheat pancake with a cup of buttermilk

Oeuf Jambon £8.60

With egg and ham

Fromage Tomato £8.90

With cheese and tomato

Fromage £7

Filled with cheese

Oeuf Fromage £8.60

With egg and cheese

Jambon Fromage £9.30

With ham and cheese

Fromage Oignons £8.85

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) £2.30, Fromage (cheese) £2.30, Oeuf (egg) £1.60, Oignons (onions) £1.85, Tomato (fresh tomato) £1.90, Sauce Tomato (tomato sauce) £2.40, Epinards (spinach) £2.40, Champignons (mushrooms) £2.40

LES COMPLÈTES

Traditional Breton combinations of fillings

Complète £10.90

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

Super Complète £14.80

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

NOS SPÉCIALITÉS

Galette aux Gambas £16.25

Buckwheat pancake with king prawns and leeks

Galette au Saumon Fumé £15

Buckwheat pancake with smoked salmon, lemon and chive cream

Galette au Roquefort £12.75

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

Galette de Chez Lindsay £11.70

Buckwheat pancake with cheese, ham and spinach

Galette au Chèvre £15.00

Buckwheat pancake with goats cheese, tomato, spinach and lettuce

Galette à la Ratatouille £12.75

Buckwheat pancake with cheese and ratatouille

Galette à l'Andouille £13.25

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

Galette à la Saucisse de Porc et Pomme £13.90

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

Galette aux Fruits de Mer £15.95

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

SPRING / SUMMER 2022

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 £8.50

French onion & cider soup

Soupe de Poissons £8.75

Fish soup with cheese, rouille & croutons

Moules à la St Malo £9.25

Mussels with white wine, cream, shallots & thyme

Boudin Noir £8.75

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 £15.75

Whole crab served with lemon mayonnaise
Nutcrackers supplied!

Bulots £7.75

Whelks with aioli

LES ENTRÉES

Asperges Vertes et Saumon Fumé, Beurre Nantais £9.80

Green asparagus and smoked salmon on rye bread toast, white wine butter sauce

Assiette de Crudités £7.50

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

Soupe du Jour £6.50

Soup of the day

Parfait de Foie de Volaille £8.25

Chicken liver parfait, mixed leaves, toasted baguette

Camembert de Mayenne £8.75

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

LES POISSONS

Saumon en Papillote £23.50

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

Brochette de Gambas et Lotte, Sauce Armoricaine £25

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

Bar Grillé, Sauce Vierge £27.50

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

Panaché de la Mer £28

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

LES VIANDES

Suprême de Volaille à la Bretonne £22

Breast of corn fed chicken with cider cream sauce, julienne of vegetables and roasted new potatoes

Navarin d'Agneau Printanier £25.75

Pulled shoulder of slow cooked lamb, white wine, tomato and herbs, Spring vegetables, new potatoes

Foie de Veau, Petits Pois à la Française £22

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

Steak Frites £29

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

Filet de Boeuf au Roquefort £37.50

Fillet of beef topped with Roquefort, red wine sauce, seasonal greens, French fries

VEGETARIANS & VEGANS

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 salad £4.50 / Gratin Dauphinois £4.80 / 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

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

| | |
|---|-------|
| Kir Breton | £4.90 |
| Cider and crème de cassis 125ml | |
| Traditional Kir | £4.90 |
| White wine and crème de cassis 125ml | |
| Champagne | £9.15 |
| Bernard Remy Carte Blanche Brut 125ml | |
| Sparkling Wine | £6.75 |
| Saumur Blanc Brut Bouvet 125ml | |
| Special Kir | £5.70 |
| Rosé wine and raspberry liqueur 125ml | |
| Kir Royal | £8.80 |
| Champagne Bernard Remy with cassis 125ml | |
| Pommeau | £8.20 |
| Normand aperitif made with apple juice and calvados 125ml | |
| Yermatt | £7.90 |
| Yermatt is Breton for "Cheers!". This cider cocktail is a version of the classic Champagne cocktail, made with sparkling Cidre Bouché 125ml | |

ALCOOLS

| | |
|-------------------------------|-------|
| Spritzer | £6.50 |
| Gin Gordons 25ml | £3.60 |
| Vodka Smirnoff 25ml | £3.60 |
| Bacardi 25ml | £3.70 |
| Dark Rum 25ml | £3.70 |
| Ricard 25ml | £4.40 |
| Campari 50ml | £3.70 |
| Noilly Prat 50ml | £3.60 |
| Martini Rosso 50ml | £3.50 |
| Martini Bianco 50ml | £3.50 |
| Martini Extra Dry 50ml | £3.20 |
| Mixers 125ml | £1.90 |

CIDRES BOUCHÉS

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|---|-------|
| Kerisac cidre bouché brut 250ml | £5 |
| Cidre Artisanal de Bretagne brut 250ml | £5.15 |
| Kerisac cidre bouché doux 250ml | £5 |

BIÈRES DE FRANCE

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|--|-------|
| Blanche de Cambrai | £5.95 |
| White beer from the North of France 330ml bottle (5.0%) | |
| Kronenbourg 1664 | £4.50 |
| 275ml bottle (5.0%) | |
| Stella Artois | £4.75 |
| Belgian beer 284ml bottle (5.0%) | |
| Becks Blue | £4.25 |
| Alcohol free beer 275ml bottle | |
| Blonde | £5.95 |
| Bière de Garde Artisanale 330ml bottle (7.5%) | |
| Ambrée | £6.50 |
| Bière de Garde Ambrée 330ml bottle (8.0%) | |

EAUX MINÉRALES

| | |
|---------------------------------|----------------|
| Hildon Sparkling / Still | £2.35 / £ 4.35 |
| 330ml / 750ml | |
| Badoit 1 litre | £ 4.65 |

SOFTS

| | |
|---------------------------------|---------------|
| Orange Juice 200ml glass | £3.75 |
| Red Grape Juice | |
| 200ml glass / 500ml pichet | £3.85 / £7.45 |
| Apple Juice 200ml glass | £3.85 |
| Tomato Juice | £3.85 |
| Coke / Diet Coke | £3.85 |
| Orangina | £3.85 |
| Tonic / Slimline Tonic | £3.85 |
| Lemonade | £3.85 |
| Ginger Ale | £3.85 |

VINS BLANC AU VERRE

| | | |
|---|-------|--------|
| | 175ml | 250ml |
| Les Boules 2019 | £5.35 | £7.55 |
| Grenache, Sauvignon & Viognier, Pays D'Oc | | |
| Réthoré Davy 2018 | £5.75 | £8.50 |
| Chardonnay, Val de Loire | | |
| Réthoré Davy 2018 | £6.85 | £9.20 |
| Sauvignon Val de Loire | | |
| Domaine de Belle Mare 2018 | £7.25 | £9.85 |
| Viognier, Pays D'Oc | | |
| Domaine de Belle Mare 2019 | £7.20 | £9.85 |
| Picpoul de Pinet, Languedoc | | |
| Réthoré Davy 2018 | £7.85 | £10.40 |
| Pinot Gris, Val de Loire | | |

VINS ROSÉS AU VERRE

| | | |
|-----------------------------------|-------|-------|
| | 175ml | 250ml |
| Le Bois des Violettes 2019 | £5.35 | £7.45 |
| Vin de Pays d'Oc | | |
| Rethoré Davy 2018 | £6.45 | £9.10 |
| Gamay, Val de Loire | | |

VINS ROUGES AU VERRE

| | | |
|--|-------|--------|
| | 175ml | 250ml |
| Les Boules 2018 | £5.35 | £7.55 |
| Grenache, Mourvedre, Syrah, Pays d'Oc | | |
| Pavillion des Trois Arches 2019 | £6.05 | £8.25 |
| Merlot, Pays d'Oc | | |
| St Désir 2019 | £6.60 | £8.90 |
| Pinot Noir, Pays d'Oc | | |
| Beauté du Sud 2018 | £7.05 | £8.75 |
| Malbec, Pays d'Oc | | |
| Rémy Ferbras 2017 | £8.50 | £11.40 |
| Grenache, Syrah, Mourvedre, Côtes du Rhone | | |
| Château Lestrille Capmartin 2012 | £8.95 | £12.50 |
| Merlot, Cabernet Sauvignon, Bordeaux | | |