

AUTUMN 2021

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

NIBBLES À LA FRANÇAISE

Olives Marinées £3

Marinated mixed olives

Saucisson Sec £7

Cured sausage with cornichons & 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 ENTRÉES

Soupe à l'Oignon Gratinée £8

French onion & cider soup

Soupe de Poissons £7.95

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 GRILLADES FROM THE GRILL

Filet de Boeuf 8oz £32

Fillet steak

Faux Filet 8oz £28

Sirloin steak

Côte de Boeuf 1kg (for 2 people) £65

Prime rib of beef (30 minutes cooking time)

All the above served with French fries, salad, béarnaise or peppercorn sauce

Suprême de Volaille £17.50

Chicken breast, French fries, salad, cider cream sauce

LES ENTRÉES

Saumon Fumé Brûlé £9.75

Torched smoked salmon, rocket radish salad, candy beetroot, goat cheese mousse, beet dressing

Pastèque et Crabe £11

Devon crab & water melon, apple celery salad, avocado, frisée lettuce, lemon oil

Coquille St Jacques à la Bretonne £9.80

Gratinated scallops, cider béchamel, mushroom, emmental cheese

Parfait de Foie de Volaille £7.50

Chicken liver parfait, mixed leaves, toasted baguette

Asperges Vertes Grillées £7.75

English asparagus, hollandaise sauce, red chard, hazelnuts, truffle oil

Soupe Froide de Petits Pois et Menthe £6.50

Chilled pea & mint soup, croutons & olive oil (can also be served hot)

Camembert de Mayenne £8.50

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

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 / Épinards (spinach) £4.50 / 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

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.

LES FRUITS DE MER

Plateau de Fruits de Mer £30 / £45

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 £12

Whole crab served with lemon mayonnaise Nutcrackers supplied!

Bulots £7.75

Whelks with aioli

LES POISSONS

Brochette de Gambas et Lotte, Sauce Armorica £22

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

Saumon en Papillote £21

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

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

Croupe d'Agneau £22

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

Magret de Canard Lavande, Sauce Bigarade £22

Roast duck breast, lavender, honey roast chicory, gratin Dauphinois, bitter 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 VÉGÉTARIENS

Cassolette du Chef £15

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

Risotto aux Champignons Sauvages et Asperges £16.25

Risotto of wild mushrooms, asparagus, peas, parmesan, sweet potato crisps

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	£4.45
Cider and crème de cassis 125ml	
Traditional Kir	£4.45
White wine and crème de cassis 125ml	
Champagne	£7.75
Bernard Remy Carte Blanche Brut 125ml	
Sparkling Wine	£6.15
Saumur Blanc Brut Bouvet 125ml	
Special Kir	£5.20
Rosé wine and raspberry liqueur 125ml	
Kir Royal	£8.00
Champagne Bernard Remy with cassis 125ml	
Pommeau	£7.45
Normand aperitif made with apple juice and calvados 125ml	
Yermatt	£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

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

CIDRES BOUCHÉS

Kerisac cidre bouché brut 250ml	£4.85
Cidre Artisanal de Bretagne brut 250ml	£4.95
Kerisac cidre bouché doux 250ml	£4.85

BIÈRES DE FRANCE

Blanche de Cambrai	£5.40
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	£5.40
Bière de Garde Artisanale 330ml bottle (7.5%)	
Ambrée	£5.95
Bière de Garde Ambrée 330ml bottle (8.0%)	

EAUX MINÉRALES

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

SOFTS

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

VINS BLANC AU VERRE

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

VINS ROSÉS AU VERRE

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

VINS ROUGES AU VERRE

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