

## 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

**Compleète** £9.90

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

**Super Compleète** £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

# SUMMER 2021

## NIBBLES A LA FRANCAISE

**Olives Marinées** £3

Marinated mixed olives

**Saucisson Sec** £4.50

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 ENTREES

**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 Beouf 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

**Bar Grillé, Sauce Vierge** £24.50

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

### 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 ENTREES

**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, gruyere 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 /

**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 Tomato** (tomato, red onion and

herb salad) £5.75 / **Salade Panaché** (tomato,

cucumber, mixed leaves) £5.25

## LES POISSONS

**Brochette de Gambas et Lotte, Sauce Armoricaine** £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

**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 VEGETARIENS

**Cassiolette 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

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.

## APERITIFS

<b>Kir Breton</b>	£4.25
Cider and crème de cassis 125ml	
<b>Traditional Kir</b>	£4.25
White wine and crème de cassis 125ml	
<b>Champagne</b>	£7.75
Bernard Remy Carte Blanche Brut 125ml	
<b>Sparkling Wine</b>	£5.95
Saumur Blanc Brut Bouvet 125ml	
<b>Special Kir</b>	£5.00
Rosé wine and raspberry liqueur 125ml	
<b>Kir Royal</b>	£8.00
Champagne Bernard Remy with cassis 125ml	
<b>Pommeau</b>	£7.25
Norman aperitif made with apple juice and calvados 125ml	
<b>Yermatt</b>	£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

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

## CIDRES BOUCHE

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

## BIERES DE FRANCE

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

## MINERAL WATER

<b>Hildon Sparkling / Still or Badoit</b>	
<b>Bottle</b>	£ 3.75
<b>Glass</b>	£ 1.60

## NON-ALCOHOLIC

<b>Orange Juice</b> 250ml glass	£3.75
<b>Red Grape Juice</b>	
250ml glass / 500ml pichet	£3.75 / £7.25
<b>Apple, Tomato or Pineapple 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>Bitter Lemon</b>	£3.75
<b>Soda Water</b>	£3.75
<b>Ginger Ale</b>	£3.75

## WHITE WINES BY THE GLASS

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

## ROSE WINES BY THE GLASS

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

## RED WINES BY THE GLASS

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