

# Chez Lindsay

RESTAURANT & WINE BAR

## A LA CARTE DINNER

### TO SHARE

**Olives pot** Marinated mix olive 5.5

**Assiette de Charcuterie** Olives, Saucisson, cured ham and cornichons 14

**Corbeille de Pain** Basket of baguette 4.0

**Camembert de Mayenne** Baked Camembert with honey, garlic confit, rosemary and toasted country bread 15

**Huîtres 'Fines de Claire'** Maldon oysters with shallots in red wine vinegar Half Doz 17.5/ Doz 33

### STARTERS

**Soupe du Jour** Soup of the day 8

**Soupe à l'Oignon Gratinée** French onion & cider soup 10.5

**Soupe de Poisson** Fish soup with cheese, rouille and croutons 13

**Moules à la St Malo** Mussels with white wine, cream, shallots & thyme Small 11/Large 15

**Escargots de Bourgogne** Snails with garlic & parsley butter - Half Doz 10.5/Doz 18.5

**Saint-Jacques Poêlées** Pan Fried Scallops, tomato puree, saffron beurre Blanc and sea vegetable 15.5

**Champignons sauvages et fromage brie vol-au-vent** Wild mushroom and brie cheese vol-au-vent, tarragon cream 12.5

**Foie gras et Chutney de Figues** Foie gras terrine, fig chutney, brioche, toasted hazelnut and port wine Jelly 15.50

### MAIN COURSE

**Filet de Turbot** Pan-seared turbot fillet with grilled prawns, sauté wild mushrooms and artichoke, dill and caviar sauce 29.5

**Filet de Bar** Grilled fillet of sea bass served with courgette and basil puree, Provençal vegetable and warm tartare sauce 26.4

**Filet de Sole** Pan-fried sole fillet with sautéed spinach, capers, and parsley beurre noisette 28.5

**Suprême de Volaille** Breast of corn-fed chicken with mushroom duxelles, gratin dauphinois and Albufeira sauce 23.5

**Confit de Canard** Duck leg confit with cannellini beans and Toulouse sausage cassoulet served with port wine jus 24.5

**Croupe d'Agneau** Lamb rump, smoked aubergine caviar, creamy leeks, olive and tomato jus 26

**Steak Frites** Surrey Farm sirloin steak served with French fries and salad. Choice of Peppercorn or Bearnaise sauce 32.5

**Soufflé aux épinards et au Comté** Spinach and Comte cheese twice-baked soufflé with tomato sauce 21.5

**Salade Panachée** Tomato, cucumber and mix leaves with French dressing 8

**Salade de Tomates** Tomato, red onion and mix leaves with french dressing 8

### SIDES

Pommes Frites 4.50 Ratatouille 5.0 Épinards Spinach 4.75

Pomme de Terre Nouvelles Roasted new potatoes 4.5

An optional service charge of 12.5% will be added to your bill