

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, Tomate (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

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 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

LES ENTREES

Soupe du Jour £5.75

Soup of the day with baguette

Soupe de Poissons £7.95

Fish soup with cheese, rouille and croutons

Soupe à l'Oignon Gratinée £7.75

French onion and cider soup

Moules à la St Malo £8.25

Mussels with white wine, cream, shallots and thyme

Salade de Fruits de Mer £8.25

Mixed seafood and julienne of vegetables dressed with extra virgin olive oil and lemon juice, topped with a Mediterranean prawn

Escargots de Bourgogne 6: £7.45 / 12: £13.20

Snails with garlic butter

Assiette de Crudités £7.45

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

Boudin Noir £8.25

Black pudding with apple compot

Parfait de Foie de Volaille £7.95

Chicken liver parfait with toast and salad

Salade de Magret Fumé £7.95

Smoked duck breast, caramelised chicory, orange, raspberry vinaigrette and walnut bread

Salade d'Ecrevisses £9.00 / £12.95

Crayfish and parmesan salad, croutons, apple, new potatoes and light creamy garlic dressing

LES FRUITS DE MER

Plateau de Fruits de Mer £30.00 / £45.00

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

Huîtres Fines de Claire £15.50

6 oysters with rye bread

Extra oysters £2.40 each

Crabe £11.75

Whole crab with mayonnaise

Bulots £7.50

Whelks with aioli

Bigorneaux £7.50

Winkles with aioli

LES GRANDS PLATS

Bar Grillé £24.50

Whole grilled sea bass with salad, new potatoes and mixed pepper butter

Panaché de la Mer £25.85

Mixed grilled fish and seafood with trio of dips, julienne of mange-tout and new potatoes

Filet de Merlu Façon Niçoise £19.50

Filet of hake with tomato, a hint of garlic, olives, anchovies, green beans and potato "Anna"

Saumon en Papillote £20.50

Parcel of salmon steamed with pak choi, ginger, coriander and cider and new potatoes

Brochette de Gambas et Lotte, Sauce Armoricaine £19.75

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

Croupe d'Agneau £21.75

Roast rump of lamb, redcurrant and red wine sauce, spinach, samphire and new potatoes

Foie de Veau, Petits Pois à la Française £20.40

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

Coq Au Cidre £18.55

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

Magret de Canard £21.75

Breast of duck with orange and balsamic sauce, gratin Dauphinois and trio of winter vegetables

Steak Frites £27.50

Grilled sirloin steak with béarnaise sauce, french fries and salad

Salade de Chèvre en Croûte £14.25

Warm goat's cheese in puff pastry with salad, grapes, walnuts and croutons

NOS ACCOMPAGNEMENTS

Ratatouille £4.50

Pommes Frites £3.50

Gratin Dauphinois £4.75

Panaché de légumes £4.75

Selection of vegetables

Epinards £4.50

Spinach

Salade Verte £4.50

Green leaf salad

Salade Panachée £5.25

Mixed leaves with tomatoes and cucumber

Salade de Tomate £5.75

Tomato, red onion and herb salad

Corbeille de Pain £2.50

Basket of bread with demi-sel butter

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

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as other allergens. 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.