

La Saveur

Roast tomato soup with crème fraîche and basil	£ 4.50
Rustic fish soup with rouille, Gruyère and croutons	£ 7.50
Burgundy snails in garlic butter	(6) £ 5.00 (12) £ 9.00
Smoked eel, carrot salad with horseradish cream and coriander	£ 6.75
Foie gras parfait, fig compote and toasted brioche	£ 9.00
Salt cod beignets with black olives and aïoli	£ 6.25
Pork and veal terrine with onion marmalade and cornichons	£ 5.75
Dorset crab with fennel remoulade and brown crab sauce	£ 8.50 /£
14.50	
Sauté of King scallops with roast tomatoes, garlic and parsley	£ 8.75 /£
14.75	
Ravioli of butternut squash, almond and blue cheese	£ 10.00
Fillet of grey mullet with char-grilled fennel and citrus fruit sauce	£ 11.50
Grilled fillet of sea bream, baby artichokes, provençale sauce and tapenade dressing	£ 16.50
Fillet of Dover sole with sauté of girolle mushrooms, salsify and meat juices	£ 20.00
Pan fried calf's liver with ratatouille	£ 11.50
Confit duck leg, salad of lardons, golden beetroot and frisée, deep fried egg and truffle oil	£ 17.50
Char-grilled onglet steak(<i>served rare</i>), red wine and shallot sauce, potato rösti	£ 14.00
Fillet of Scottish beef with sauce béarnaise and hand cut chips	£ 21.00
Chips, new potatoes, French beans , mixed leaf salad or ratatouille	£ 3.00
Prune and almond tart with Cognac cream	£ 5.00
Crème brûlée	£ 5.00
Chocolate mousse (<i>for 1 or 2</i>)	£ 6.00
Pistachio ice cream with chocolate sauce	£ 5.00
Apple sorbet with blackberry compote	£ 5.50
Fourme d'Ambert with grapes (<i>recommended with a glass of Monbazillac ,125ml £6.50</i>)	£ 5.00
Selection of French cheeses from "La Fromagerie"	£ 7.75
Bethmale, Fourme d'Ambert, Valençay, Explorateur, Soumaintrain	

