

LES HUITRES

From Brittany	Each
Les Fines de Claires No 2	£1.80
Les Speciales de Claires No 2	£2.20
Les Belons No 2	£2.80

From Great Britain

Jersey Rock Oysters No 2	£1.60
Dorset Rock Oysters No 2	£1.45
Loch Ryan Native No 2	£3.10

LE BOUCHON BRETON

Available from 11am onward

LES CRUSTACES

Les Langoustines	£13.00
<i>Langoustines</i>	
Le Tourteaux	£10.50
<i>Crab</i>	
Homard 1/2 ou Entier	£15/27
<i>Lobster approx. 650g</i>	
Les Bulots	£5.95
<i>Whelks</i>	
Les Gambas	£9.95
<i>Tiger Prawns</i>	

LA MER SUR UN PLATEAU

L'ASSIETTE DE L'EAILER (1 personne) £21.00

4 Oysters, Tiger Prawns, Whelks, Winkles, Clams Palourde, Langoustines and 1/2 Crab

LE PLATEAU BRETON (2 personnes) £35.00

8 Oysters, Tiger Prawns, Whelks, Winkles, 1 Crab, Clams Palourde, Surf clams, Mussels

LE PLATEAU ROYAL (2 personnes) £42.00

8 Oysters, Tiger Prawns, Whelks, Winkles, 1 Crab, Clams Palourde, Surf clams, Mussels + Langoustines

LE PLATEAU IMPERIAL (2 personnes) £58.00

8 Oysters, Tiger Prawns, Whelks, Winkles, 1 Crab, Clams Palourde, Surf clams, Mussels, Langoustines + 1 lobster

(All subject to availability and content may vary)

LES ENTREES

Les 12 Escargots de Bourgogne £10.50

12 Snails with Garlic Butter

Anguille Fumee, Remoulade de Betteraves et

Creme au Raifort £7.50

Smoked Eel with a Beetroot Remoulade and Horseradish Cream

Friture de Cuisses de Grenouille et Sauce Tartare £9.50

Frog's Legs Fritters with Tartare Sauce

Assiette de Saumon Fume et Brioche Toastee £9.95

Scottish Smoked Salmon with Toasted Brioche

Tartare de Maquereaux aux Capres et

Oeufs de Saumon £7.25

Diced Marinated Mackerel with Salmon Keta and Capers

Escalope de Foie Gras Chaud Rotie aux Raisins £15.00

*Roasted Slice of Duck Foie Gras with a Sultana and Grape sauce***LES POISSONS**

La Sole Entiere Façon Meuniere £28.00

Whole Dover Sole on the bone roasted with Butter

La Dorade Royale au Fenouil et Sauce Bourride £18.00

Roasted Fillet of Gilt Head Sea Bream with braised Fennel and Fish Sauce with Garlic

Les Grandes Moules Marinieres ou Poulettes et frites £13.95

Mussels Cooked in White Wine and Shallots with or without Cream. Served with French Fries

La Marmite Bretonne £19.00

Mixed Fish and Shellfish in a Lobster Bouillon

Le Filet de Rouget Grondin et Persillade de Calamards £16.95

*Grilled Fillet of Gurnard, Squid in Garlic and Parsley Butter with Ratatouille***LES VIANDES**Andouillette Grillee a la graine de moutarde
pommes Mousseline £14.95*Strong Flavoured Tripe Sausage Grilled and Served with a Grain Mustard Sauce and Mashed Potatoes*

La Choucroute Alsacienne Braisee au Riesling £16.00 pp

Sauerkraut braised in Riesling with Smoked and Salted Pork Meat and Sausages

Supreme de Volaille Fermiere au Cidre Breton £14.95

Roasted Corn Fed Chicken Breast with a Sweet Breton Cider Sauce, Glazed Apple and wilted Gem Lettuce

Steak Tartare Facon Francaise de 200g/300g £18.00 / £25.00

*Raw Chopped Fillet of Beef with Capers, Gherkins, Parsley, Onion, Fresh Egg Yolk, Mustard and Spiced to your liking*Rognons de Veau Poeles a l'Estragon, tagliatelles et
champignons £16.95*Pan Fried Veal Kidneys with Tarragon Sauce Served with Tagliatelle and Mushrooms*

Carre d'Agneau Roti au Romarin, Ragout de Flageolets £19.95

Roasted Rack of Lamb with a Rosemary Jus, Flageolet Beans and Tomato Ragout

Daube de Joue de Boeuf et sa Garniture £18.00

*Ox Cheeks Braised in a Rich Red Wine Sauce with Baby Onions, Mushrooms and Lardons***LES GRILLADES DE BOEUF**ALL OF OUR BEEF IS A CROSS OF SCOTTISH BLACK ANGUS, CHAROLAIS OR LIMOUSIN BREEDS FROM A SINGLE HERD.
FED SOLELY ON LUSCIOUS LANCASHIRE GRASS AND HUNG ON THE BONE FOR NO LESS THAN 28 DAYS

Steak Frites 250g / 400g

Rib Eye Steak

£16.50 / £26.00

Filet de Boeuf 200g / 300g

Fillet of Beef

£22.00 / £32.00

Le Cote de Boeuf pour Deux 1kg

Rib of Beef (for two)

£45.00

Chateaubriand pour Deux 500g

Beef Tenderloin (for Two)

£52.00

All served with Bearnaise or Green Peppercorn Sauce and French Fries

LES ACCOMPAGNEMENTS

Aperitif Salé £5.00 pp

Amandes, Pain et Beurre £2.00

Stuffed Olives £2.50

Saucissons et Cornichons £3.50

LES LEGUMES

Gratin de chou fleur, Ratatouille £3.95

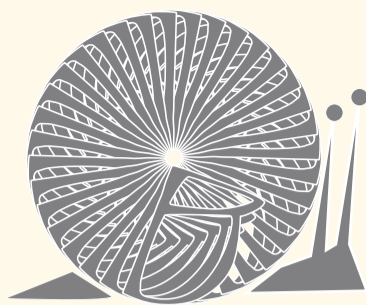
La Salade Verte ou Mixte, Pommes Puree, Pommes Vapeur, Frites £3.50

Tagliatelles, Haricots Vert, Epinards, Cassolette de Legumes

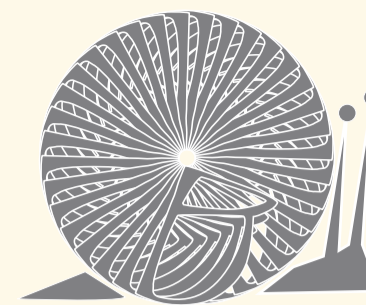
Tomates Provencale, Gratin Dauphinois £4.25

HEAD CHEF : NICOLAS LARIDAN

All prices are inclusive of VAT and a discretionary 12.5% service charge will be added to your bill. Some of our products may contain nuts. Please inform the waiting staff if you have any food allergies.



LE BOUCHON BRETON



Available from 10am onward

MENU DU JOUR

LES TERRINES, CHARCUTERIES ET SALADES

Le Plateau de Charcuterie £10.50
Platter of Mixed dry Cured Meats
La Terrine de Campagne, compote d'Oignons Rouges £6.25
*Le Bouchon's very own Farmhouse Terrine with a
Red Onion Compote*
La Terrine de Foie Gras de Canard au Naturel £15.00
Traditional Duck Foie Gras Terrine with Toasted Country Bread
La Terrine de Gibier et Noisettes, gelee de Madeire £9.95
Homemade Game Terrine with Hazelnuts and Madeira Jelly

Salades de Tomates et Haricots Verts aux Echalotes
de Bretagne £5.95
Tomato and French Bean Salad, Shallots and French Dressing
Salade de Pissenlits, Noix et Saint Marcelin £7.95
*Dandelion Salad with Walnuts and Warm St Marcelin Cheese
in a Walnut Dressing*
Salade Gourmande aux Gesiers et Foie Gras de Canard £12.50
*Warm Duck Gizzard Salad with Foie Gras, Smoked Duck Breast,
French Beans and Truffle Dressing*

LES CASSE CRUTES

Croque Monsieur Campagnard £5.95
*Toasted Country Bread Topped with Ham,
Bechamel Sauce and Grilled Cheese*
Croque Madame £6.50
*Toasted Country Bread Topped with Ham,
Bechamel Sauce, Grilled Cheese and a Fried Egg*
Croque Vegetarian £5.95
*Toasted Country Bread Topped with Tomato
Bechamel Sauce and Grilled Cheese*

Croque Rustique £6.50
*Toasted Country Bread Topped with Bayonne Ham,
Tomato, Bechamel Sauce and Grilled Cheese*
Baguette Bouchon £8.95
*Baguette Filled with Ribeye Steak, Tomatoes,
Mayonnaise. Topped with Melted Emmental Cheese*
Baguette Strasbourgeoise £7.95
*Baguette Filled with Strasbourg Sausage,
Sauerkraut and Mustard, Topped with Melted Emmental Cheese*

LES SOUPES

La Soupe du Pecheur et sa Garniture £8.50
Fish soup served with Gruyere Cheese, Croutons and Rouille Sauce
La Soupe a L'Oignon £5.95
Traditional French Onion Soup with Cider, Croutons and Gruyere Cheese
La Bisque de Homard £12.00
Lightly Creamed Lobster Soup with a hint of Brandy

LES PATES

Les Pennes Arrabiatta £6.95
Penne Pasta with Spicy Tomato Sauce
Les Tagliatelles aux Fruits de Mer £8.95
Seafood Tagliatelle

LES PETITS DEJEUNER

Available Monday - Friday 10am to 12pm. Saturday and Sunday from 10am to 5pm

Croissant £1.50 Pain au Chocolat £1.95 Pain au Raisins £1.95
Oeufs Brouilles £6.95
Scrambled Eggs
Oeufs Brouilles au Saumon Fume £8.50
Scrambled Eggs and Smoked Salmon
Le Petit Dejeuner £6.25
Croissant or Toasted Baguette, Butter, Jam and a Hot Drink
Le Bouchon Breakfast £7.95
*Choice of 2 Fried, Scrambled or Poached Eggs, Cumberland Sausage, Streaky and Back Bacon, Baked Beans, Grilled Tomato and Mushrooms.
Hot Drink and Fresh Orange Juice Included*

KIDS MENU AVAILABLE AT £5.95. PLEASE ASK OUR WAITING STAFF FOR DETAILS

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