

Le Menu d'hiver

Les Entrées

Le potage	£4.90
Daily home made soup with seasonal vegetables	
Les moules marinière à la bière	£6.90
Steamed mussels with Roscoff onions and Innis & Gunn IPA	
La tartiflette aux champignons	£6.50
Reblochon cheese tartiflette with wild mushrooms	
La terrine du jour	£5.90
Today's terrine served with gherkins, pickles and onions marmelade	
La soupe de poisson	£6.90
Home made fish soup with rouille, Comté cheese and croûtons	
Le boudin noir de canard fait maison	£8.50
Our duck black pudding with celeriac, salad blue potatoes and truffle oil vinaigrette	
Les escargots en gratin	£8.90
Barra snails (when available) grilled in garlic butter, parsley, almonds, Pastis & ham	

Les Plats

Le Sainte Maure de Touraine en croûte	£14.90
Sainte Maure de Touraine goat's cheese en croûte with Portobello mushroom and a beetroot salad	
Le filet de bar à la plancha	£17.50
Fresh sea bass fillet with a chive beurre blanc and avruga caviar	
Le lapin en ballotine	£18.90
Farmed French rabbit wrapped with wild mushrooms, chesnuts and oregano jus	
Le cassoulet de l'escargot	£18.90
Pork and duck cassoulet with Mogette beans	
La lotte aux crevettes	£19.90
Pan-fried monkfish tail with shrimps, prawns and saffron	
Les casseroles du moment	Daily
What we are famous for, using the best available Scottish produces cooked very slowly. Check with your waiter for today's choice.	
L'Entrecôte	£24.00
Orkney beef (PDO) rib-eye steak with green peppercorn and Cognac sauce	
La Côte de bœuf Shorthorn	£60.00
1.2kg Prime Scottish whole Rib of beef cooked to your liking, carved at your table and served with potatoes, jus and a green salad. Ideal to share with one or two people.	

All main courses are served with potatoes

Vegetables of the day	£2.60
Salade verte	£2.60

We are able to accommodate any dietary or allergy requirement, please talk to us!

Le Menu des desserts

Le tarte au chocolat	£6.10
Chocolate tart with salted caramel, served with crème anglaise	
La crème brûlée	£5.90
Our famous vanilla crème brûlée	
L'île flottante	£5.90
Floating island with vanilla crème anglaise and almonds	
Le sticky toffee pudding	£5.60
From Cartmel	
Le dessert du jour	£5.90
Dessert of the day, chef always has something in reserve...	
Les sorbets de Lucy	£5.50
Made by Lucy at Over Langshaw farmhouse	
Les griottines au Kirsch	£5.50
Macerated morello cherries in Kirsch	
Les pruneaux d'Agen à L'Armagnac	£5.50
Year old Agen prunes soaked in Armagnac syrup	
Le colonel	£7.50
Boozy dessert !! 2 scoops of lemon sorbet topped with Arbikie Scottish Vodka	

Les Fromages affinés par Hervé Mons

Hervé of international reputation has been involved with Slow Food for a decade in fighting for the survival of raw milk product.

Le grand (ideal to share... or not)	£8.50
French artisan cheese selection with oat cakes & goodies, nice to share	
Le petit	£4.50
Ideal for the smaller appetite, one cheese of your choice with oat cakes and goodies	

Please see below a selection of our suppliers whose produce is in the dishes you're experiencing with us today.

1. Gartmorn Farm, Alloa, Scotland
2. Gorgie Farm, Edinburgh, Scotland
3. Mons Fromager Affineur, France
4. Sea Magee, North Queensferry, Scotland
5. Thistly Cross Cider, South Belton Farm, Scotland
6. Highland Wagyu, Dunblane, Scotland
7. Gerard Mac Donald, Isle of Barra, Scotland
8. Linda Dick, Hamildean Farm, Scotland
9. Over Langshaw Farmouse, Galashiels, Scotland
10. Burnside Farm food, Scotland
11. Fish brothers Seafood, Peterhead, Scotland
12. Welsh Fishmongers, Edinburgh, Scotland
13. Carroll's Heritage Potatoes, Northumberland, England
14. Peelham Farm, Foulden, Scotland
15. Sconser Scallops, Isle of Skye, Scotland
16. Grierson Organics, Newmiln Farm, Scotland
17. Richard Briggs, Shetland, Scotland
18. Williamson, North Ronaldsay, Orkney, Scotland
19. Wooleys of Arran, Arran, Scotland
20. Katy Rodgers, Knockraich of Fintry, Scotland
21. Cuddybridge Apple Juice, Innerleithen, Scotland
22. L'Art du Vin, Dumferline, Scotland
23. Innis Gunn, Edinburgh, Scotland
24. Tempest beer Co, Galashiels, Scotland
25. Barneys Beer, Edinburgh, Scotland

Wine List

	100ml	Bottle
Pétillants & Champagnes		
Crémant d'Alsace Blanc de Blancs, Brut NV, Domaine Schwach, Alsace	£7.50	£31.00
Champagne Janisson et Fils, Brut TraditionNV	£11.00	£49.00
Being a boutique Champagne, Janisson wines are low on production but big on owners love and attention. Rich with aromas of hazelnut, almond and honey. A special aperitif Champagne.		
Coup de Cœur de l'Escargot	175ml	Bottle
We are delighted to introduce Levin Wines by Scottish producer David & wife Lynne. Just the perfect wines for a french restaurant with a Scottish Twist !		
Sauvignon Blanc Organic, Levin, Loire Valley	£7.90	£32.00
Gamay Organic, Levin, Loire Valley	£7.90	£32.00
	175ml	Bottle
Vins blancs		
Les vins pour les poissons		
Picpoul de Pinet, Domaine des Lauriers, Languedoc	£6.50	£26.00
Crisp with floral and citrus fruit flavours. Vines grow near the famous Etang de Thau oyster beds.		
Muscadet de Sèvres et Maine sur Lie, Château Haute Carizière, Loire Valley		£25.00
A classic Muscadet but better due to the ageing "sur lie". A must for our fish and seafood dishes!		
Sauvignon Blanc		
Touraine Sauvignon Blanc, Domaine de la Rochette, Loire Valley	£6.60	£27.00
Fresh and zippy with delicious citrus fruit characters and hints of gooseberry.		
Pouilly Fûmé, Domaine Jonathan Pabiot, Loire Valley, Organic		£40.00
La Crème de la Crème! Elegant floral, chalk and white peach flavours with a hint of smoke.		
Chardonnay		
Petit Chablis, Domaine de la Meulière, Burgundy		£36.00
Classic, crisp, un-oaked Chardonnay with citrus and mineral characters.		
Saint-Véran - Chardonnay Domaine de la Croix Senaillet, Burgundy, Organic		£39.00
A wonderful creamy and minerally Saint-Véran from La Croix Senaillet that has won countless awards. The wine is everything you would expect...and more.		
Bourgogne Blanc, Domaine d'Ardhuy, Burgundy, Biodynamic		£39.00
This is a textbook white burgundy made with Biodynamic principles. The oak lends this notes of tar, smoke and clove, while peach and apple fruit lingers underneath. Graceful and persistent.		
Aromatic Whites		
Cuvée Du Patron Blanc, L'Escargot Bleu	£4.70	£18.90
A delightful Vin de Pays from the South of France with fresh aromas and hints of tropical fruit.		
Viognier, Le Paradou, Vin de France	£6.00	£24.00
The exact origin of the viognier is a well kept secret, but it is the vine of the mythical Condrieu of the Rhone. A silky melange with notes of white flowered fruit, citrus and apricots.		
Côtes du Rhône Blanc, Domaine Ferraton, Rhône Valley		£28.00
Delicious white Rhône blend displaying plenty of apple with more exotic fruit flavours.		
Delightfully Different		
Terre Des Olivettes Blanc, IGP Pays d'Oc		£19.90
A blend of Sauvignon, Terret, Ugni and Chardonnay. This is a crisp wine with lovely fresh citrus fruit and balancing acidity..		
Ugni Colombard, Château de Millet, South West	£4.90	£19.90
This Ugni Blanc/Colombard is fresh and zesty, with bags of melon and peach fruit.		
Côté Est, Domaine Lafage, Roussillon		£25.00
A blend of Grenache and Vermentino – Zingy, zesty white with peach and green lime personality.		

	175ml	Bottle
Vins rosés		
Cinsault, Le Paradou, Vin de France	£6.00	£24.00
A popular dry Rose from the southern Rhone. Delicate aromas with notes of spice!		
Vins rouges		
Les Vins pour les Viandes Rouges !	175ml	Bottle
Merlot Vin de Pays d'Oc, Château de Millet	£4.90	£19.90
Peppery with red fruit aromas and a soft well balanced palate with red currant and plum.		
Madiran l'Origine, Château d'Aydie, South West		£27.00
Chateau d'Aydie produce a style of Madiran that is meant to be more approachable when young, with riper fruit and less brutal tannins and flavours of dark cherries and figs.		
Petit Cantenac, Saint Emilion Grand Cru		£48.00
Made from ripe Merlot and Cabernet – Powerful mix of jammy ripe damsons and black cherry fruit flavours with a hint of toasty and tobacco notes.		
Pinot Noir & Gamay		
Pinot Noir, Seigneurie de Peyrat, Languedoc		£25.00
The Languedoc Region has some ideal spots for growing top notch Pinot Noir. Wonderfully aromatic with complex notes of red fruits and liquorice.		
Gamay-Pinot Noir, Domaine de la Rochette, Touraine	£6.80	£27.00
Making a lovely change from the classic Beaujolais village this blend of 50% of Gamay with the pinot Noir adds a touch more fruitiness.		
Gevrey Chambertin, Domaine d'Ardhuy, Burgundy, Biodynamic		£69.00
From one of the greatest Estates in Burgundy. It enjoys pungent earth and fresh dark berry fruit aromas nuanced with a hint of wild and underbrush notes. Classic Gevrey style !		
Cabernet and Merlot		
Cuvée Du Patron Rouge, L'Escargot Bleu	£4.70	£18.90
An excellent all rounder from the Southwest of France. A mid weight wine displaying an intense ruby colour and spicy notes of sun ripened plums.		
Château Mayne Graves, Bordeaux Supérieur		£28.00
Voted by the Times as one of the top 100 wines, made from Cabernet and Merlot, this young Bordeaux Superieur displays plum jam and chewy black fruit flavours.		
Château La Croix Blanche, Montagne Saint Émilion	£9.30	£37.00
From the famous vineyards of Montagne St Émilion. Ripe fruit flavours and already smooth tannins add to this wine's charm.		
Rhone and Friends		
Terre des Olivettes, IGP Pays d'Oc		£19.90
A blend of Syrah Grenache Merlot Carignan - Vibrant red fruit and a friendly spicy finish.		
Grenache Red, Le Paradou, Vin de France		£24.00
Everything you want from a Grenache- bright red fruit notes and herbs de provence!		
Corbières Languedoc, Château la Condamine, Languedoc	£6.20	£24.50
Soft but ripe tannins, packed with juicy cherry, typical Garrigue herbs finish.		
Côté Sud, Domaine Lafage, Roussillon		£25.00
The Côté Sud 60%Syrah 40% Grenache offers pure, lively notes of blackberries, currants, garrigue, pepper and assorted spices.		
Côtes du Rhône, Roche Audran, Rhône Valley, Biodynamic	£7.25	£29.00
A biodynamic wine with a spicy blackberry and strawberry taste.		
Châteauneuf du Pape, Les Granières de la Nerthe, Rhône Valley, Organic		£50.00
Chateau La Nerthe Les Granières is the second wine of one of the oldest estates in Chateauneuf-du-Pape. Elegant and very drinkable.		
Malbec		
Malbec, Cedrus, IGP Comte Tolosan	£5.60	£23.00
Made by Famous Cahors producer, hints of cloves and spice.		
Cahors, Malbec Héritage du Cèdre, South West, Organic		£32.00
One of the most refined Malbec here. Deep, dark and elegant.		