



TFQ TAKEAWAY

APÉRITIFS

Olives (Ve)	£3,50
Mixed olives marinated in Provençal herbs	
Tapenade noire (Ve)	£4,50
Crushed black olives, garlic, parsley & chilli	
Caviar d'aubergine (Ve)	£4,95
Smoked aubergine, garlic & parsley	
Pain (Ve) 1/2 Loaf / Full Loaf.....	£3,00/£5,00
Sourdough bread served with salted butter & garlic oil	

PLANCHES Petite / Grande

Planche de charcuterie	£10,50/£19,00
A selection of charcuterie, served with homemade chutney & cornichons	
Planche de fromage	£10,50/£19,00
A selection of cheese, served with homemade jam & walnuts	
Planche mixte	£12,50/£21,00
A selection of charcuterie & cheese, served with homemade jam & chutney, walnuts & cornichons	

VÉGÉTARIENS (V)

Cromesquis aux fromages	£6,50
Homemade French cheese croquettes	
Salade d'endives au Roquefort	£6,95
Endives, apples, Roquefort blue cheese & walnut	
Salade de lentilles du Puy (Ve)	£5,95
Puy lentils, roasted butternut squash, baby spinach & pumpkin seeds	
Ratatouille (Ve)	£6,95
Roasted aubergine topped with courgette, pepper, tomato & garlic	
Courgette farcie (Ve)	£7,50
Round courgette stuffed with spinach, Puy lentils, tomato & paprika	
Gratin dauphinois	£5,50
Thinly sliced potato, garlic, crème fraîche & cheese	
Haricots verts à la persillade (Ve)	£4,95
French beans lightly sautéed with garlic & parsley	
Pommes frites (Ve)	£4,95
Homemade chunky chips served with aioli & pepperade	

POISSONS

Crevettes pil-pil	£10,50
King prawns cooked in garlic, chilli, parsley & butter	
Brochette de lotte	£8,95
Monkfish skewer with chorizo, cherry tomato & red onion	
Accras de morue	£6,95
Salted cod croquettes with tomato & red chilli sauce	

VIANDE

Confit de canard	£10,50
Slow cooked duck confit leg in an orange sauce	
Médallions de porc aux deux poivres	£7,95
Pork medallions served in black & pink peppercorn sauce	
Boeuf bourguignon	£7,95
Tender diced beef shoulder braised in red wine, carrots & herbs	
Blanquette de volaille à l'ancienne	£7,95
A creamy casserole of chicken, white wine, mushroom, carrot & leek	

DESSERTS

Crème brûlée à la vanille	£5,95
Classic caramelised chilled vanilla custard	
Île flottante	£5,95
Soft meringue cloud, crème anglaise, caramel & almond flakes	
Mousse au chocolat maison	£5,95
Homemade chocolate mousse	
Poire pochée (Ve)	£5,95
Pear poached in red wine	