



The French Quarter - 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)** ½ 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
- 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
- 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
- Mousse au chocolat maison**.....£5,95
Homemade chocolate mousse
- Poire pochée (Ve)** £5,95
Pear poached in red wine