

# Menu de Jour

**GF/DF CAN BE GLUTEN /DAIRY FREE, PLEASE INFORM YOUR SERVER. NO NEED FOR SIDES AND THE EXTRA COST, ALL DISHES ARE COMPLETE AND A PROPER YORKSHIRE PORTION.**

<b>Start Your Meal with Ricard Pastis Double</b>	<b>£7.95</b>
A Double Pastis, an iconic French aperitif-Served over ice with water on the side	
<b>Homemade Cream of Tomato Soup GF</b>	<b>£8.45</b>
Rich Tomato and Cream Soup served with homemade boulangerie onion bread	
<b>Traditional French Onion Soup GF/DF</b>	<b>£9.95</b>
Following a 8 hour reduction we serve Gratineed with Emmental crouton and served with homemade crusty onion bread.	
<b>French Ham Hock Terrine-New on the menu</b>	<b>£9.95</b>
Made in house. Served with homemade piccalilli, chutney, dressed leaves and homemade crusty bread.	
<b>Jambon de Bayonne.. Cured Parma ham GF/DF</b>	<b>£9.95</b>
Dry cured Crispy Parma ham with melon, black pepper balsamic strawberries and deep fried rocket	
<b>Homemade Poulette Liver Pâté GF</b>	<b>£9.45</b>
With granary seeded toast, homemade chutney, Cumberland sc and mixed salad	
<b>Salmon Fishcake with Sicilian Lemon</b>	<b>£11.95</b>
Rich and zesty, made with fluffy mashed potato, spinach and cream in a golden batter-with sweet chili sc or tater sc. dressed leaves	
<b>10 Baked Queenie Scallops-Amazing Brittany Classic</b>	<b>£12.95</b>
A Brittany Classic, with a garlic butter sauce, Cheddar and Emmental cheese, Herb crust and homemade bread	
<b>Jack Wrights Great Taste Awards Smoked Salmon GF/DF</b>	<b>£11.95</b>
The Highest grade Scottish cured smoked salmon on the market, lemon and dill cream cheese	
<b>Stacked Crab GF/DF, Finest Fresh Filey Crab, From Cobble Landing Filey,</b>	<b>£11.95</b>
Finest Fresh Filey Crab, From Cobble Landing Filey- Crab stacked with honeydew melon salsa served with Chive Crème Fraiche and homemade brown bread.	
<b>Timeless Classic Prawn Cocktail GF</b>	<b>£11.95</b>
The most popular hors d'oeuvre Using the best Greenland Artic Prawns, Homemade Marie rose sauce -Granary bread	
<b>French Style Champignons de Paris Garlic Mushrooms GF</b>	<b>£9.95</b>
Champignons de Paris Mushrooms in cream, garlic olive oil, served with Boulangerie bread	
<b>Homemade French Wild Mushroom Pâté-Fabuleuse</b>	<b>£9.95</b>
Our French Wild mushroom pâté is Fab, combination of the best French mushrooms-girolles, chanterelles, cepes, bolets and of course the truffle. Granary toast, chutney, Cumberland sc, mixed salad	
<b>Caprese Salad GF</b>	<b>£8.95</b>
Sliced Fresh buffalo Tomatoes, mozzarella slices and basil with a olive oil and balsamic dressing	

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<b>Sea food money Bag and Fries-</b>	<b>£24.00</b>
Our Award winning famous Sea food money Bag, Crispy sea food parcel filled with salmon, haddock, smoked haddock, scallops, prawns. Served with samphire a delicious Lobster sauce, French fries	
<b>Catch of the day-North Atlantic's Best Line caught Sea Bass, 2 fillets-limited availability</b>	<b>£22.00</b>
Sautéed potatoes, tender stem broccoli, roasted carrots, served with a delicate Lemon, garlic sauce-Limited availability	
<b>Moules Marinière and French fries-Shetlands best, fresh in today</b>	<b>£22.00</b>
Bring a fantastic taste of France to your table, Shetlands best moules mariniere with French fries and Crusty bread-Fresh in today. Limited availability	
<b>Prime 8oz Steak Burger GF/DF</b>	<b>£17.95</b>
Premium 8oz Steak Burger, served in a seeded brioche bun, with a smoked cheddar topper, crispy Parma ham. beef tomato slice, gherkin, with French fries, mixed leaves	
<b>Steak Frites GF/DF</b>	<b>£26.00</b>
Steak frites, meaning "steak [and] fries" in French, is a dish consisting of our locally sourced 28 day aged 8oz rump steak served pink or cooked through paired with French fries. Mixed leaves	
<b>Comfit French Duck Leg</b>	<b>£21.00</b>
Sautéed new potatoes, Seasonal vegetables red wine and red current gravy.	
<b>Moroccan/French Chicken Breast Tagine GF/DF-New on the menu</b>	<b>£19.95</b>
Moroccan/French Chicken Breast tagine comes with a subtle kick. Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice. Minted Crème fraiche	
<b>Pan Roasted corn fed Yorkshire Breast of Chicken GF</b>	<b>£22.00</b>
Creamy Mash, seasonal vegetables and a delicate amazing creamy Champignons de Paris Garlic and tarragon Mushrooms sauce.	
<b>Fantastic Filey Fully Dressed Crab GF/DF</b>	<b>£22.00</b>
Fresh in today-Filey Whole Crab (fully dressed so you can just enjoy) salad, homemade bread, chive crème fraiche, Served with French fries. limited availability	
<b>Peppered smoked Mackerel fillet Strips (boneless)</b>	<b>£18.00</b>
Traditional French Potato Salad, Green beans, side of horseradish mayonnaise.	
<b>2 Smoked Mackerel Fillets, Sweetcured</b>	<b>£19.00</b>
Traditional French Potato Salad, Green beans, side of horseradish mayonnaise.	
<b>Braised Beef and Red Wine Ravioli</b>	<b>£21.00</b>
Fresh Ravioli Parcels, filled with a delightfully succulent beef that's been braised with Amarone della valpolicella wine. With a tomato Ragu sc-Garlic bread slice	
<b>Prawn, Burrata and Lemon Zest Girasoli Pasta</b>	<b>£20.00</b>
Fresh Girasoli parcels filled with generous pieces of tender prawns, creamy burrata and limone di Sorrento. With a creamy lemon and prawn sc. Garlic bread slice	
<b>The Highest grade Scottish cured smoked salmon Paglia E Fieno Tagliatelle</b>	<b>£20.00</b>
Homemade Scottish cured smoked salmon Tagliatelle, with a Creamy garlic and White wine sc -Garlic Slice.	
<b>French/Moroccan Vegetable Tagine-Vegan GF/DF</b>	<b>£18.00</b>
Moroccan/French vegan tagine comes with a subtle kick. With Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice.	