



## A La Carte Menu

<b>Soup a l'oignon gratinee</b> French Onion soup with Gruyere cheese speciality of the house	<b>£6.75</b>
<b>Soup du Jour</b> – Ask Lynne	<b>£6.50</b>
<b>Heritage Cherry Tomato and baby Mozzarella salad</b> , with rocket leaves and Basil dressing	<b>£7.00</b>
<b>Soignon Goat's Cheese Mousse</b> , with beetroot salad and honey French toast	<b>£9.25</b>
<b>Duck liver parfait</b> With a fresh orange marmalade and toasted brioche	<b>£8.25</b>
<b>Prawn Cocktail</b> , Back in fashion! Atlantic King prawns, Marie Rose sauce, lettuce, cucumber and lemon	<b>£9.75</b>
<b>Victor's Scallops</b> . Fresh Scottish scallops with a Champagne beurre blanc, La Popote best seller	<b>£15.50</b>
<b>Prawns a L'Escargot</b> Atlantic King Prawns baked in Victor's special garlic and herb butter served with rounds of dipping bread	<b>£12.50</b>

## MAIN COURSES

- Lobster Thermidor:** *Fresh Scottish lobster prepared in Victor's special white wine sauce, baked with Gruyere cheese. Served with savoury rice* **SQ**  
**48 hours notice min 2 persons**
- Fresh Wild Halibut** *filleted pan fried. Served with a delicate warm tartar sauce, braised young leeks and parmentiere potatoes* **£28.50**
- Canard a L'Orange** *young Gressingham Duck, roasted crispy. Served with an orange sauce, braised red cabbage and Duchesse Potatoes* **£23.50**
- Entrecote Café de Paris,** *grilled sirloin steak with the classic Parisienne herb butter served with pommes frites* **£31.50**
- Tournedos Façon "La Popote"** *Best seller* **£33.50**  
*30 - day matured fillet of Hereford prime beef, piquant sauce with mushrooms, Hungarian paprika, red peppers & garlic, flamed at your table with vodka, dash of cream. Served with pommes frites*
- Tournedos au Poivre** *30-day mature prime Hereford beef French style* **£33.50**  
*peppered fillet of Hereford prime beef with black pink and green peppercorns, flamed in Brandy and finished off with a dash of cream. Served with pommes frites*
- Rack of Cheshire Spring Lamb** *roasted with a crust of rosemary and garlic with Haricots blancs cooked in a lamb jus. Served with dauphinoise potatoes and a home -made mint jelly.* **£29.50**
- Sunday Roast: Roast Sirloin of Hereford Prime Beef,** *served with a red wine jus, Yorkshire Pudding, roast potatoes and seasonal vegetables (Sunday only!)* **£24.50**

## VEGETARIAN DISHES

£16.50

Spinach and Ricotta twice baked souffle, with sautéed spring vegetables and  
Champagne beurre blanc

Wild Mushroom Risotto

With a summer salad

## SIDE DISHES

<i>French Salad</i>	<b>£5.00</b>
<i>Pommes Nouvelle, new baby potatoes glazed in butter and parsley</i>	<b>£4.00</b>
<i>Pommes Dauphinoise – potatoes baked with garlic, cream and Gruyere</i>	<b>£4.50</b>
<i>Epinards – fresh wilted baby spinach with pine nuts and croutons</i>	<b>£4.75</b>
<i>Haricots verts – fresh green beans and shallots cooked in butter with balsamic</i>	<b>£4.50</b>
<i>Petit pois a la francaise baby peas, pancetta, onion, baby gem lettuce and cream</i>	<b>£4.00</b>
<i>Cauliflower au gratin</i>	<b>£4.00</b>

## DESSERTS

<b>Coupe Dame Blanche</b>	<b>£6.25</b>
<i>Vanilla pod ice cream served with a hot Belgian chocolate sauce</i>	
<b>Lynne's Famous Pavlova</b>	<b>£7.50</b>
<i>Served with fresh berries and raspberry coulis</i>	
<b>Tonka bean crème brûlée</b>	<b>£7.50</b>
<i>With lemon curd and lemon biscuit</i>	
<b>Raspberry Mille Feuille</b>	<b>£7.50</b>
<i>Filled with Raspberries and Crème Patissiere with a Praline Cream</i>	
<b>Valrhona Chocolate Fondant</b> , served warm with berry compote and ice-cream	<b>£7.50</b>
<b>Drunk Elephant Pudding</b> , warm feather-light apricot sponge with an Amarula Liqueur crème Anglaise, drizzled with Amarula (a wee taste of our South African days)	<b>£7.50</b>
<b>Crêpes Suzette</b> (2 persons)	<b>£16.50</b>
<i>Classique Français! Crepes sautéed in an orange, lemon and Grand Marnier sauce flambéed at your table</i>	
<b>Crêpes Lorraine</b> (2 persons)	<b>£19.50</b>
<i>As above, with local vanilla pod ice cream</i>	
<b>Tarte Tatin "Normandy"</b>	<b>£7.50</b>
<i>French apple tart with Calvados, Honey and vanilla ice-cream</i>	
<b>Cheese board</b>	
<i>Three cheese selection of French and English cheese served with Thomas's chutney</i>	<b>£9.50</b>
<i>Five cheese selection</i>	<b>£12.50</b>
<b>Filter Coffee</b>	<b>£3.50</b>
<b>Single Espresso</b>	<b>£3.00</b>
<b>Latté</b>	<b>£3.75</b>
<b>Cappuccino</b>	<b>£3.75</b>
<b>Mochaccino</b>	<b>£4.00</b>
<b>Macchiato</b>	<b>£4.00</b>
<b>Cafetiere</b>	<b>£5.00</b>
<b>Selection of fine teas</b>	<b>£3.50</b>

**All coffees and teas served with La Popote chocolate fudge or shortbread**

**All prices inclusive of 20% VAT  
Service charge is not included**

## **LIQUEUR COFFEE**

### **Double Tot**

<b>Irish Coffee</b>	<b>£8.50</b>
<i>Irish Whisky</i>	
<b>Kahlúa Coffee</b>	<b>£8.50</b>
<b>Brandy Coffee</b>	<b>£7.50</b>
<i>Brandy</i>	
<b>Baileys Bailey Coffee</b>	<b>£6.75</b>
<i>Baileys Irish Cream</i>	
<b>Italian Classico</b>	<b>£8.50</b>
<i>Amaretto 50ml</i>	
<b>Amarula Dom Pedro</b>	<b>£8.75</b>
<i>Gorgeous concoction of Amarula liqueur and ice cream</i>	
<b>Calypso Coffee</b>	<b>£12.50</b>
<i>Tia Maria, Kahlúa and rum</i>	

## **COGNAC & ARMAGNAC**

*PER 50ml*

<b>Rémy Martin VSOP Cognac</b>	<b>£7.50</b>
<b>Delamain XO Grande Champagne Cognac</b>	<b>£14.50</b>
<b>Baron de Sigognac, Bas Armagnac 1986</b>	<b>£12.50</b>
<b>Janneau Grand Armagnac VOSP</b>	<b>£7.50</b>
<b>Zebabéze Domaine Le Grand Chemin 1984 Vieux Armagnac</b>	<b>£12.50</b>
<b>Asbach Uralt Brandy</b>	<b>£6.50</b>

## **LIQUEURS AND DIGESTIVES**

	<i>PER 25ml</i>
<i>Amaretto</i>	<b>£4.50</b>
<i>Amarula</i>	<b>£4.00</b>
<i>Baileys Irish Cream</i>	<b>£4.00</b>
<i>Bénédictine</i>	<b>£5.00</b>
<i>Chartreuse Green</i>	<b>£4.50</b>
<i>Cointreau</i>	<b>£4.75</b>
<i>Creme de Menthe</i>	<b>£4.75</b>
<i>Drambuie</i>	<b>£4.75</b>
<i>Eau de Vie Framboise</i>	<b>£4.50</b>
<i>Eau de Vie Kirsch</i>	<b>£4.50</b>
<i>Eau de Vie Poir William</i>	<b>£4.50</b>
<i>Frangelico</i>	<b>£4.50</b>
<i>Galliano</i>	<b>£4.75</b>
<i>Glavya</i>	<b>£4.50</b>
<i>Grand Marnier</i>	<b>£5.00</b>
<i>Grappa</i>	<b>£5.50</b>
<i>Jägermeister</i>	<b>£4.75</b>
<i>Kahlúa</i>	<b>£4.00</b>
<i>Russian Vodka</i>	<b>£5.25</b>
<i>Sambucca Classic</i>	<b>£4.00</b>
<i>Sambucca Liguorice</i>	<b>£4.25</b>
<i>Strega</i>	<b>£4.50</b>
<i>Tia Maria</i>	<b>£4.00</b>

**PLEASE NOTE THAT THIS MENU IS ALSO AVAILABLE AT LUNCH TIME AS WELL AS OUR  
GOURMET LUNCH MENU**