

- <i>Stroganoff Aux Champignons (V)</i>	£5.50
<i>Mushrooms cooked in our blend of spices, finished with cream and served with fries and seasonal vegetables.</i>	
- <i>Cordon Bleu</i>	£5.95
<i>Chicken breast covered in bread crumbs and stuffed with ham and cheddar. Served with fries and salad.</i>	
- <i>Poulet Kiev</i>	£5.95
<i>Chicken breast covered in bread crumbs and stuffed with garlic butter. Served with fries and salad.</i>	

BURGERS

All of our beef burgers are homemade quarter pounders (4oz). Burgers are served with a salad garnish and fries of your choice (French fries or curly fries).

- <i>Plain Beef Burger</i>	£2.95
- <i>Cheese Burger</i>	£3.50
- <i>Bacon And Cheese Burger</i>	£3.95
- Add chillies, mushrooms, an egg or fried onions :	£0.50
- Double your burger :	£1.50

We use only fresh chicken breasts :

- <i>Plain Poulet</i>	£3.50
- <i>Poulet Pané</i>	£3.95
<i>Breaded chicken breast with lettuce and mayonnaise.</i>	
- Add cheese, bacon or barbecue sauce :	£0.50
- <i>Spicy Bean Burger (V)</i>	£3.75

GALETTES

Homemade savoury pancakes made with wholemeal flour eggs, water and sea salt. Ask for a gluten free galette made with buckwheat flour (G). All of our galettes come with a salad garnish.

- <i>Jambon Fromage</i>	£3.95
<i>Ham and melted cheddar.</i>	
- <i>Haricots Tomate et Fromage (V)</i>	£3.95
<i>Tomato baked beans and melted cheddar.</i>	
- <i>Fromagère (V)</i>	£4.50
<i>Brie, blue stilton and cheddar.</i>	
- <i>Margharita (V)</i>	£4.50
<i>Tomato sauce, onions, mushrooms and melted cheddar.</i>	
- <i>Carbonara</i>	£4.95
<i>Onions, mushrooms and bacon in a creamy white wine sauce topped with cheddar and an egg.</i>	
- <i>Tartiflette</i>	£4.95
<i>Onions, mushrooms, potatoes, brie, bacon and cream topped with melted cheddar.</i>	
- <i>Poulet Epicé</i>	£4.95
<i>Spicy chicken strips, salsa, garlic yoghurt and melted cheddar.</i>	
- <i>Boeuf au Poivre</i>	£5.50
<i>Delicate strips of beef cooked in pepper sauce.</i>	
- <i>Saumon Crevettes</i>	£5.95
<i>Onions, mushrooms, king prawns and poached salmon in a creamy white wine sauce and topped with melted cheddar.</i>	