

# EVENING MENU

LA FOURCHETTE BRASSERIE

## APERITIFS

APPETISERS

<b>Fougasse</b> Traditional rustic leaf shaped French bread served warm with olive oil and balsamic vinegar	<b>2.95</b>	<b>Assiette de salade</b> Selection of freshly prepared traditional french salads and rémoulades	<b>2.95</b>
<b>Marinated Olives</b> Fresh olives and peppers in a Mediterranean marinade	<b>2.95</b>	<b>Gougères</b> Home made choux pastry cheese puffs	<b>2.95</b>
<b>Pain à L'ail</b> Toasted baguette topped with confit garlic butter	<b>2.95</b>	<b>Merguez sausage</b> Spicy lamb sausage served with harissa mayonnaise	<b>2.95</b>

## LES ENTREES

STARTERS AND SHARING

<b>Soupe a l'oignon</b> Traditional French onion soup topped with toasted croutons and emmental cheese	<b>5.95</b>	<b>Assiette de Charcuterie (to share)</b> Selection of cured continental meats and sausages, baguette and caper berries	<b>9.95</b>
<b>Soupe de poisson Marseillaise</b> Our famous Marseillaise style fish soup served with baguette croutons, emmental and rouille	<b>6.95</b>	<b>Croquettes de Crabe</b> Home made lightly spiced crab cakes pan fried served with mixed leaves and harissa mayonnaise	<b>6.95</b>
<b>Porc Rillettes</b> Slow cooked coarse porc rillettes, toasted baguette and home made onion marmalade	<b>5.95</b>	<b>Crevettes à l'ail</b> Shell on prawns sautéed in garlic butter and fresh herbs with mixed leaf salad	<b>5.95</b>
<b>Soufflé au Fromage</b> A light twice baked goats cheese soufflé, rocket salad and balsamic dressing.	<b>6.95</b>	<b>Moules bretonne</b> For one or to share, fresh local mussels with shallots, garlic, white wine, fresh herbs and cream	<b>4.95/9.95</b>

## SPECIALITE DU MAISON

FRENCH BRASSERIE CLASSICS

<b>Champignon Sauvages</b> Pan fried wild mushrooms on grilled polenta, asparagus, parmesan and a Mediera crème fraîche	<b>14.95</b>	<b>Poulet Ballontine</b> Chicken breast filled with mushroom duxelle served with confit duck leg, fondant potato and green beans	<b>15.95</b>
<b>Smoked haddock</b> Grilled smoked haddock, crushed new potatoes, wilted spinach, poached egg and aioli	<b>14.95</b>	<b>La croupe d'agneau</b> Roast rump of lamb, flagoulet bean puree, black olive tapenade, spinach and roast shallots	<b>17.95</b>
<b>Steak onglet - Specialite</b> Traditional French steak served with Dauphinoise potatoes, mushrooms and shallots. Best served rare.	<b>15.95</b>	<b>Longe de Porc</b> Slow cooked belly pork, apple puree, Morcilla croquette, Dauphinoise potatoes and sage jus	<b>15.95</b>

RESERVATIONS



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## GRILLADES

WITH POMME FRITES AND DRESSED SALAD

<b>Steak Haché</b> Our own hand made 100% steak burger topped with cheese, add crispy bacon for 75p	<b>9.95</b>	<b>Holsome Park Farm Steaks</b> From a local pedigree herd fed a natural diet of grass, turnips, hay and home-grown cereals these dry aged steaks are naturally lean with superb flavour.	
<b>Burger Végétarienne</b> Grilled field mushrooms topped with French Brie and red onion marmalade	<b>8.95</b>	<b>8oz Rump 14.95    8oz Rib eye 16.95</b>	
		<b>7oz Fillet 19.95</b>	
<b>Poulet grillé Frites</b> Whole char-grilled supreme of chicken slow marinated with Herbes de Provence	<b>10.95</b>	Compliment your steak with char-grilled <b>garlic prawns 3.95, peppercorn sauce 2.00, garlic butter 1.00, red wine jus 1.00</b>	

## SIDE ORDERS

TO COMPLIMENT YOUR MEAL

<b>Pomme Frites</b>	<b>2.75</b>
<b>Seasonal vegetables</b>	<b>2.75</b>
<b>Buttered new potatoes</b>	<b>2.75</b>
<b>House salad</b>	<b>2.75</b>
<b>Toasted garlic baguette</b>	<b>2.75</b>
<b>Grilled field mushrooms</b>	<b>2.75</b>
<b>French beans with garlic</b>	<b>2.75</b>
<b>Home made coleslaw</b>	<b>2.75</b>
<b>Fresh half baguette with butter</b>	<b>1.75</b>

## CLASSIC PIZZA

HOME MADE & STONE BAKED

<b>Classic 12" Margherita</b>	<b>6.95</b>
Home made stone baked pizza topped with a rich tomato and herb sauce finished with mozzarella, cheddar and parmesan plus toppings of your choice:	
<b>Extra toppings 95p</b>	
Salami • Capers • Jalapenos • Onion • Olives	
Tomato • Mixed peppers • Anchovies • Mushrooms	
<b>Extra toppings 1.45</b>	
Pepperoni • Parma Ham • Mediterranean Vegetables	
Chilli Beef • Goats Cheese • Prawns • Chorizo •	
Grilled chicken • Crispy Bacon	

## DESSERTS

INDIVIDUAL HOME MADE DELIGHTS

<b>Taste of Paris</b> Our signature crème brulée, almond and coffee macaroon with croissant ice cream	<b>7.95</b>	<b>Chocolat fondant</b> Rich chocolate fondant, vanilla ice cream and raspberry coulis	<b>6.95</b>
<b>Tarte Tatin</b> Local apples baked in a sweet crust pastry case, caramel sauce and iced Earl Grey	<b>6.95</b>	<b>Croissant Buerre</b> Warmed croissant and butter pudding served with honeycombe ice cream	<b>6.95</b>
<b>Louis XIV glace</b> Real vanilla ice cream with our unique Louis XIV hot chocolate sauce dating back to 1643	<b>5.95</b>	<b>Fromages</b> Hand picked selection of local and continental cheeses with home made chutney	<b>7.95</b>

RESERVATIONS



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