

LES HUITRES*

Fine de Claire	£2.40
Speciales de claire	£2.60
Maldon Rock	£2.50
Dorset Deep Sea	£2.00
Jersey	£2.20
Belon Natives	£3.50
Kumamoto Rock	£3.00
Lock Ryan Natives	£3.50

LE BOUCHON BRETON

LES CRUSTACES*

Les Bulots – Welks	£6.50
Crevettes Grises – (½ Pint)	£6.75
Ecrevisses - (pint)	£7.25
Clams Marinieres	£7.75
Moules Marinieres	£7.75
Tourteaux- Cornish Crab	£15.00
Gambas – Tiger Prawns	£13.95
Homard – Lobster (Entier ou ½)	£18/32

LE REPAS DU MIDI*- 11AM- 5PM

Croque Monsieur, Frites et Salade – <i>Traditional Ham and Cheese Toasty Served with Chips and Salad</i>	£7.50
Wardof Salad – <i>Curly and Belgian Endive Salad with Blue Cheese, Walnut, and Apple</i>	£7.95
Salade Frisee Aux Lardons, Oeuf Poche – <i>Curly Endive, Bacon and Soft Poached Egg Salad</i>	£8.25
Assiette de Charcuterie Lyonnaise – <i>Cold Meat Platter</i>	£8.25
Toulouse Saucisse- Pommes Puree – <i>Grilled Toulouse Sausage Served with Mash</i>	£8.95
Saumon Grille en Nicoise – <i>Salad Nicoise with a Grilled Fillet of Salmon</i>	£9.25
Boeuf aux Carottes – <i>Beef Stew with Carrots Served on Buttered Tagliatelles</i>	£9.75
Bouchon Burger – <i>Prime Scots Meat and Herbs Burger Served with Chip (add 50p for Bacon/Cheese)</i>	£9.95

LES ENTREES

Soupe a L'Oignon – <i>French Onion Soup with Cider, Gruyere and Croutons</i>	£7.50
Les six Escargots de Bourgogne – <i>6 snails in Garlic Butter</i>	£7.95
Remoulade de Haddock et d'Endives – <i>Smoked Haddock and Belgian Endive Remoulade</i>	£8.25
Soupe de Pecheur – <i>Fish Soup Served with Gruyere Cheese , Croutons and Rouille</i>	£9.00
Cuisses de Grenouille a l'Ail et au Persil – <i>Sauteed Frog Legs, Garlic and Parsley Butter</i>	£11.00
Salade Perigourdine – <i>Foie gras, Gesier and Smoked Magret Salad, Nuts and Xeres Dressing</i>	£11.50
Assiette de Saumon Fume – <i>Scottish Smoked Salmon with Diced Shallots, and Capers Served with Buttered Brown Bread</i>	£12.50
Bouche de Cepes Persilles – <i>Sauteed Ceps with Parsley Butter in a Puff Pastry case</i>	£12.50
Terrine de Foie Gras – <i>Foie Gras Terrine Served with Fig and Spices Compote</i>	£16.00

LA MER SUR UN PLATEAU*

Plateau Breton £56.00 (for 2)
<i>4 Oysters, 4 gambas, welks, Clams , Mussells , Crevette Grises, Ecrevisses and a whole Cornish Crab</i>
Plateau Imperial £76.00 (for 2)
<i>4 Oysters, 4 Gambas, Welks , Clams, Mussels, Crevette Grises, Ecrevisses, Whole Cornish Crab and ½ Lobster</i>

LES PLATS

Rissotto de Champignons Sauvages et Potirons – <i>Wild mushroom and Butternut Squash Rissotto</i>	£14.00
Poussin Roti – <i>Roasted Spatchcock Baby Chicken, Seasonal Vegetable and Sauce Gras</i>	£15.00
Civet de Lievre – <i>Jugged Hare served with its Liver Pate Toast and Pommes Pont Neuf</i>	£17.00
Bouillabaisse – <i>Traditional Rock Fish Stew with Seafood and Potatoes in Saffron Broth</i>	£17.25
Foie de Veau et Bacon – <i>Calves Liver and Bacon</i>	£19.00
Cabillaud Poele, Seches Sautees a L'ail– <i>Pan-Fried Cod Filet with Garlic & Parsley Sautéed Squid</i>	£18.50
Loup de Mer Roti – <i>Whole Roasted Seabass served with Fennel and Pastis Sauce</i>	£19.50
Carre D'Agneau – <i>French Trimmed Rack of Lamb served with Darphin Potatoes and Spinach</i>	£22.00
Steak Tartare – <i>Raw Chopped Beef Prepared and Spiced to Your Taste at the Table</i>	£23.00
Demi ou Entier Homard Thermidor – <i>Half of Full Lobster Thermidor</i>	£25/40

LES GRILLADES DE BOEUF

Our beef is either Scottish Angus, Charolais or Limousin Breed and Hung on the bone for no less than 28 days

Faux Filet – <i>Sirloin Steak</i>	£17.00
Entrecote – <i>Ribeye Steak</i>	£18.50
Filet de Boeuf – <i>Fillet of Beef</i>	£25.00
Cote de Boeuf – <i>Rib of Beef (for 2)</i>	£50.00
Chateaubriand – <i>(for 2)</i>	£55.00

All our Meats are Served Plain grilled with Mustard , French Fries , Watercress and Provencal Tomato -
Supplement for Bearnaise , Peppercorn, Maitre d'Hotel , or Roqueford Sauce £2.00

SIDE ORDER £4.50 Choose from

Epinards – *Spinach* ; Haricot Vert- *French Beans* ; Legumes du Jours- *Seasonal Vegetable*; Tomato and Onions Salad ; (Pommes frites £3)

All Prices are Inclusive of Vat, a £1pp cover charge and a Discretionary 12.5% gratuity will be added to your bill. Some of our product contains nuts.

Please advise your waiter on arrival if you have any food allergies. (*) this section does not apply to taste cards

BEER AND CIDER 330ML

Heineken	£4.25
Leffe Blonde	£4.95
Leffe brune	£4.95
Moretti	£4.50

DRAFT BEER	pint	½
Amstel	£4.00	£2.10
1664	£4.00	£2.10
Guinness	£4.50	£2.35

PACKAGED

Bulmers Original 568ml	£6.00	Bulmers Pear 568ml	£6.00	Badoit 75cl	£4.00	Evian 75cl	£4.00
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LE BOUCHON

BRETON

SOFT DRINKS

Coke, Diet 330ml	£3.00
Lemonade	£3.00
Pepsi, Diet	£3.00
Fever Tree Soft	£3.50
<i>(Bitter Lemon, Ginger ale & Beer, Tonic)</i>	

JUICES	£3.00
<i>(Apple, Cranberry, Pineapple, tomato)</i>	
Freshly Squeezed	£4.00
<i>(Orange, Lemon)</i>	

COCKTAILS

(See Bar List for Full Range)

Bloody Mary	£7.00	Mojito	£7.00	
<i>(Absolut Vodka, Lime Juice, Spices Mix, Tomato Juice)</i>		<i>(Havana Club, Fresh Mint, Fresh Lime, Sugar Soda)</i>		
Caipirinha	£7.00	Gin/ Vodka Martini's	£7.00	
<i>(Cachaca, Fresh Lime Sugar)</i>		Singapore Sling		£7.00
Cosmopolitan	£7.00	<i>(Tanqueray Gin, Cherry Liquor, Lime Juice & Soda)</i>		
<i>(Absolut Vodka, Cointreau, Lime & Cranberry Juice)</i>		Strawberry Margerita		£7.00
Daiquiri or Frozen Daiquiri	£7.00	<i>(Tequila, Cointreau, Lime Juice, Strawberry Puree)</i>		
<i>(Havana Club, Lime Juice, Sugar Syrup)</i>		Champagne Cocktails		£12.00

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle		125ml	Bottle
Bisol Crede Prosecco	£8.50	£38.00	Canard Duchene Brut Rose	£14.00	£70.00
Rene Geoffroy Brut Zero	£11.50	£57.00	Henriot Brut Souverain		£65.00

WHITE WINE

	175ml	250ml	50cl	Bottle		Bottle
Roc D'opale, France 2009	£5.00	£6.00	£12.00	£18.00	Mahi Sauvignon Blanc, Marlborough, 2008	£29.50
Soravalle, Pinot Grigio 2008	£6.25	£7.50	£15.00	£21.00	Macon Charnay "Clos de Tournon" 2008	£30.00
Les Vignes, Viognier	£6.80	£7.75	£15.50	£23.00	Journey's End Haystack Chardonnay, 2009	£32.00
Tourraine Sauvignon Marcadet	£6.90	£8.30	£16.30	£23.50	Royal Tokaj, Furmint, Hungary 2007	£34.00
Muscadet de Sevres 2008	£7.45	£8.95	£17.90	£25.41	Trimbach Riesling, Alsace 2008	£37.00
Petit Chablis, Trebaut 2009	£8.15	£9.75	£19.50	£27.00	Pouilly Fume "Villa Paulus", 2008	£40.00

ROSE WINE

	175ml	250ml	50cl	Bottle		Bottle
Tourraine Rose, 2009	£5.50	£6.50	£13.00	£19.00	Luberon Chateau Val Joanis, Syrah	£33.00

RED WINE

	175ml	250ml	50cl	Bottle		Bottle
Roc D'opale, France 2009	£5.00	£6.00	£12.00	£18.00	Lan Rioja Crianza, 2006	£28.50
Malbec Cedre, VdP 2008	£6.80	£7.75	£15.50	£23.00	Beaujolais AOC Chateau Cambon, 2009	£33.75
Minervois, Rouge de l'Azerolle	£7.65	£8.50	£17.50	£26.50	Chateau Marjosse Bordeaux, 2005	£34.50
Cotes du Rhone, Syrah Gaillard	£8.60	£10.40	£20.80	£29.50	Eremo Fontanafredda, Babera Nebbiolo, 2008	£35.75
Chateau Haut Grelot, 2008	£8.25	£9.95	£19.90	£29.50	Manawa Pinot Noir, NZ 2008	£30.00
Cabrials Pinot Noir, 2009	£9.25	£11.00	£21.50	£32.00	Journey's End Shiraz, Stellenbosch, 2005	£40.00

SWEET WINES

	125ml	Bottle		125ml	Bottle
Muscat des Beaumes de Venise	£9.50	£52.00	Maury, Mas Mudigliza	£12.00	£68.00
Castelnau de suiduiraut, 2003	£11.50	£67.00	Tokaj 5 Puttonyos Aszu, 2005	£12.50	£72.00

DIGESTIVES AND LIQUORS 50ML (See Bar List for Full Details) From £6.50

Amaretto, Baileys Irish Cream, Malibu, Tia Maria, Sambucca, Cointreau, Frangelico, Kahlua, Drambuie, Grand Marnier, Kummel, Southern Comfort, Manzana Verde

FINE WINE LIST is Available on Request.

Please Note That Vintages May Vary.

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