

# LE BOUGHON

## MENU A LA CARTE

*Head chef  
Attilio Ferraioli*

*Monday 6pm to 10pm  
Tuesday to Thursday 12pm to 10PM  
Friday and Saturday Midday to 11PM  
Sunday 12.30PM to 6PM*

*A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.*

## LES ENTRÉES

**La Soupe a L'Oignon £5.95**

*Traditional French Onion Soup with Cider, Croutons, Gruyère*

**La Terrine de Campagne,  
Compote d'Oignons Rouges £7.50**

*Farmhouse Terrine with Red Onion Chutney*

**Le Crab Bloody Mary £8.50**

*Flaked and seasoned white crab meat  
with a fresh spiced "bloody Mary"*

**Carpaccio de Bœuf £ 8.95**

*Raw Fillet of Beef with Rocket and Parmesan*

**St Jacques servies avec Fenouil braise £9.95**

*Scallops served with braised fennel and sauce aux herbs*

**Mousse de Saumon Fume £9.50**

*Scottish Smoked Salmon "Pate" Mousse served with Toast*

**Les 12 Escargots de Bourgogne £10.50**

*12 Snails in Garlic Butter*

**La Terrine de Foie Gras £14.95**

*Home made Duck Foie Gras Terrine*

## LES SALADES

**La Salade de Tomates et Mozzarella 6.25**

*Tomato and Mozzarella salad*

**La Salade d'endive, Roquefort, pommes et noix £7.95**

*Endive, bleu cheese and Apple Salad served with Walnuts and a  
vinaigrette dressing*

**La salade de la Mer £8.95**

*Octopus served with ginger, pepper and cucumber on salad base*

**La Salade de Chèvre et Betterave £7.95**

*Goat cheese and Beetroot salad served with Vinaigrette dressing*

**Salade Nicoise £8.50**

*Green Beans, Tomatoes, New Potatoes, shallots, Olives, Boiled eggs  
and tuna all mixed with salad*

## LES CRUSTACES

**Dorset Rock Oysters No 2 £1.80**

*From Great Britain*

**Le Homard 1/2 ou Entier £17/28**

*Cold Lobster (half or whole) served with mayonnaise*

**Les Gambas £12.00**

*Five Cold Tiger Prawns*

**L'Assiette de L'Ecailler £21**

*Oysters, Tiger Prawns, Clams and Mussels platter*

## LES POISSONS

**Les Grandes Moules frites £14.50**

*Mussels Cooked in White Wine and Shallots'  
With or without cream, Served with French Fries*

**Les Gambas Grillees £13.95**

*Sautéed Tiger Prawns in Garlic Butter served with spicy chorizo  
sausage*

**Le Demi Homard Thermidor £18.50**

*Half Lobster Glazed with Bearnaise Sauce (whole Lobster also  
available)*

**Le Filet de Lotte servie avec Fenouil, Tomate, et  
olives Noires £17.00**

*Pan fried Monkfish served with Braised Fennel, cherry tomatoes,  
Black olives, Garlic and Parsley*

## LES VIANDES

**Le Demi-Poulet des Landes Roti £ 12.95**  
*Half Landes Chicken Roasted and Served with  
French Beans, French Fries and a Light Jus*

**Confit de Canard servi sur Gratin de Navet et  
salade Frisée £14.95**  
*Confit of Duck served with Gratinated Turnips and Curly leaf  
salad*

**Le Carre d'Agneau rôti au Romarin, pommes de terre  
sautées et champignons sauvages £18.95**  
*Roasted Rack of Lamb infused with Rosemary,  
Served with Sautéed Potatoes and Wild Mushrooms*

**Le Steak Tartare 200g £22.00**  
*Raw Chopped Filet of Beef Prepared and Spiced to your taste served  
with a raw egg yolk*

## LES GRILLADES DE BOEUF

**Le Steak -Frite Traditionnel £16.95**  
*Rib-Eye Steak Served with French Fries, Salad,  
Béarnaise or Green Pepper sauce*

**Le Filet de Boeuf £22.00**  
*Filet of Beef Served with French Fries,  
Salad, Béarnaise or Green Pepper sauce*

**Le Chateaubriand**  
**£25.00 per person (minimum of two)**  
*Beef Tenderloin Served with French Fries, Salad,  
Béarnaise or Green Pepper sauce*

**La Côte de Boeuf**  
**£22.50 per person (minimum of two)**  
*Rib of Beef Served with French Fries, Salad,  
Béarnaise or Green Pepper sauce*

## LES VEGETARIENS

*La Salade de Tomates et Mozzarella 5.95*

*Tomato and Mozzarella salad*

*La Salade d'endive, Roquefort, pommes et noix £7.95*

*Endive, bleu cheese, Apples Salad served with Walnuts and is vinaigrette dressing*

*La Salade de Chèvre et Betterave £7.95*

*Goat cheese and Beetroot salad served with Orange Vinaigrette dressing*

*Les Penne Arrabiata £8.95*

*Penne in Spicy Tomato sauce*

*Risotto de ceps et potirons £12.95*

*Ceps mushrooms and pumpkin Risotto*

## LES ACCOMPAGNEMENTS

*Gratin Dauphinois,*

*Haricots vert, Epinards*

*Salade mixte, Salade Verte*

*£4.50*

*Frites £3.00*

*Panier de Pain et Beurre £2.00*

*Stuffed Olives £2.50*

## LA FORMULE

2\*courses £15

3\*courses £18

### *La Soupe a L'Oignon*

*Traditional French Onion Soup with Cider, Croutons and Gruyere  
Cheese*

*Ou*

### *La Salade de Tomates et Mozzarella*

*Tomato and Mozzarella salad*

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### *Brochette de Poulet des Landes servie avec frites et salade*

*Homemade Chicken skewers served with fries and salad*

*Ou*

### *Risotto de ceps et potirons*

*Ceps mushrooms and pumpkins Risotto*

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### *Le Dessert du Jour*

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## LA FORMULE £28

### Mousse de Saumon Fume

*Scottish Smoked Salmon "Pate" Mousse served with Toasts*

Ou

### Les 12 Escargots de Bourgogne

*12 Snails with Garlic Butter*

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### Le Carre d'Agneau rôti au Romarin, Pommes sautées et champignons sauvages

*Pan fried Rack of Lamb infused with Rosemary,  
Served with Sautéed Potatoes and Wild Mushrooms*

Ou

### Le Filet de Lotte servie avec Fenouil, Tomate, olives Noires,

*Monkfish filet served with Braised Fennels, cherry tomatoes, Black  
olives, Garlic and Parsley*

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### La Creme Brulee

Ou

### La Mousse au Chocolat

