

LE BOUCHON BORDELAIS

MENU A LA CARTE

Aux Fourneaux
Christophe Dittrich
and all the team

Welcome you

POUR COMMENCER

Pain et beurre £ 2.00

Bread and butter

Les anchois £ 2.00

Marinated anchovies

Olives £ 2.00

Mixed olives marinated in olive oil, garlic and herbs

Saucisson sec £ 3.50

Thinly sliced cured sausage

LES ENTREES

Soupe du jour £ 4.75

Soup of the day

Soupe à l'oignon £ 5.95 (v)

Onion soup with emmental cheese and croutons

Salade de tomates £ 3.95 (v)

Tomato and onions salad with vinaigrette dressing

Gravadlax de saumon à la betterave £ 7.95

Homemade cured salmon fillet with beetroot, cucumber and dill mayonnaise

Steak tartare £8.50

Chopped raw beef served with all ingredients, toast

Escargots au beurre d'ail 6* £ 7.50/12* £14.00

Classic snails in shell with garlic and herb butter

Moules marinières ou à la crème £ 6.50

Mussels in white wine, shallots, parsley sauce or with cream

Fricassée de champignons £ 6.50 (v)

Sautéed mushrooms and cherry tomato in garlic butter served on Toast

Terrine de campagne £5.75

Farmhouse terrine with caramelized red onions, brown toasts and gherkins

Chèvre chaud aux artichauts £ 7.50 (v)

Warm goat's cheese on toast with artichokes, herbs dressing and mixed leaves

LES FRUITS DE MER

Les huitres x3 £ 6.50, x6 £11.65, x9 £16.50
Dorset rock oysters with brown toasts and shallots vinegar

Les langoustines £ 9.50 *
6 Dublin bay prawns

Le tourteau £ 13.00 *
Whole cold Devon crab

Le demi homard £20.50 *
½ cold native lobster

**Served with garlic mayonnaise*

LES PLATEAUX DE FRUITS DE MER

To share as starter or main

Plateau Bordelais £28.00pp
6 oysters, whelks, clams, mussels, 6 Dublin bay prawns, crayfish and whole Devon crab

Plateau Impérial £38.00pp
6 oysters, whelks, clams, mussels, 6 Dublin bay prawns, crayfish, whole Devon crab and ½ native lobster

LE MENU ENFANT

We offer a set menu served with a drink and ice cream for £5.95 only!

Fish fingers

Mini steak

Sausage

Chicken breast

All with fries and green vegetables

Coquillettes

Pasta with ham and cream

Le Bouchon love children, we have a crèche open and free of charge every Sunday from 12pm to 4pm

LES PETITS PLATS

Moules marinières ou à la crème £ 13.50

Mains course size mussels served in white wine, shallots, parsley or with cream, fries

Gratin de macaroni au St Marcellin £ 8.95 (v)

Macaroni and cheese gratin

Risotto aux champignons £ 10.50 (v)

Mushrooms risotto with parmesan and rocket salad

Salade César £ 11.50

Classic Ceasar salad with grilled chicken, anchovies, parmesan and croutons

LES PLATS

Poulet grillé £9.95/13.95

Grilled corn fed ¼ or ½ chicken with fries

Onglet à l'échalotes £13.50

Classic french cut of beef, best rare, shallots and red wine sauce and fries

Poitrine de porc £13.50

Pork belly, mashed potato, apple and cider sauce

Joue de bœuf à la Bourguignonne £13.75

Slow cooked ox beef cheek in burgundy red wine, all the traditional garnish and mash

Confit de canard , purée de panais, sauce au Porto et lentilles vertes £14.95

Homemade duck confit, parsnip mash, Port wine and lentils sauce

Steak tartare £18.00

Chopped raw beef served with all ingredients, toast and fries

Pavé de saumon aux herbes, fondue de pommes aux poireaux sauce Bois Boudran £14.50

Salmon supreme with herbs, leek mash and Bois Boudran sauce (herbs, tomato and shallots)

Marmite de poissons £13.95

Fish and seafood stew in a creamy white wine sauce

Filet de cabillaud sauce Basque £12.95

Pan fried cod fillet, white beans, chorizo and sauce Basque

LES GRILLADES

Aberdeen Angus Cattle (Scotland)

Our Beef is Scottish Aberdeen Angus, hung on the bone for no less than 45 days Exclusively* from E.W.Hosie Farm, Their cattle are naturally reared and are from sucklers' herds. The lush Scottish pasture on which they feed produces some of the best flavoured and tender beef in the world.

Le Bouchon Rib-eye 225gm/300gm	£18.00/£24.00
Rump (225gm)	£16.50
Cote de Boeuf (1kg; 1.2kg or 1.5kg)	£5.00/100gr (Hungry? or suitable to share)
Chateaubriand (500gr; 600gr; 800gr or 900gr)	£10.50/100gr (Hungry? or suitable to share)
Sirloin (400gr; 500gr or 600gr)	£7.00/100g (Hungry? or suitable to share)
Fillet (250gr)	£27.50
Bone in Sirloin (300gm)	£21.00

Included above : French fries

Les extras: *Half grilled lobster £15 with a dish from the grill*

Les sauces: *Béarnaise, peppercorn, shallots, roquefort £ 1.50 each*

LES ACCOMPAGNEMENTS: £3.95 each

Pomme purée *Mashed potato*
Champignons à l'ail *Garlic field mushrooms*
Epinards à la crème *Creamy spinach*

Gratin Daupinois *Dauphinoise potato*
Sélection de légumes *Vegetables selection*
Haricots vert *French beans*

Frites *French fries* £ 2.95
Salade verte *Green salad* £ 2.50
Salade mixte *Mixed salad* £ 2.95