

KENDELLS BISTRO

PAIN FAIT MAISON

Homemade bread french butter olive oil sun dried tomato tapenade cover charge 1.75

ENTRÉE

COQUILLES ST JAUQUES *baked scallops in shell. chorizo. roast garlic.* 12.90
hazelnut. butter
GRAVADLAX *salmon gravadlax. pickled cucumber. sour cream.* 8.90
BOUDIN NOIR *black pudding. apple puree. caramelised onions* 7.50
BISQUE DE CRUSTACES *shellfish bisque.cognac.rouille. emmentel* 7.90
PÂTÉ DE CAMPAGNE *course French country terrine. cornichons* 6.90

✓ SALAD AU ROQUEFORT *roquefort. pear. chicory. walnuts. roquefort* 7.90
dressing
✓ TARTE DE CHEVRE *roast beetroot tart-goats cheese-herb crumb* 6.90
GRATINÉE LYONNAISE *Classic French Onion Soup.Gruyere* 7.90
Cheese.Croutons
ESCARGOTS BOURGUINON *burgandy snails (6) garlic butter.puff* 9.50
pastry
PITHIVIER *salmon.cod.leeks.puff pastry.cream white wine sauce* 7.90

PLATS PRINCIPAUX

LONGUE DE VENAISON *scotch highland venison loin. ox cheek* 28.90
croquette. crushed celeriac. bitter chocolate sauce. blackberries
COTE DE VEAU *roast veal chop--cream-tarragon-mushroom-white* 29.90
wine. truffle oil
CUISSSES DE LAPIN AUX PRUNEAUX *braised leg and shoulder rabbit.* 21.50
d'agen prunes. calvados. cream. paperdelle pasta. crispy ham
CHOUCROUTE GARNI FORMIDABLE *ham hock, toulouse, sausage.* 24.90
montbelliard sausage. garlic sausage. boudin noir.sauerkraut, juniper, aromatics
CÔTELETTE D'AGNEAU *lamb cutlets marinated in rosemary and.* 24.90
garlic. rosti potato cake spinach. chilli. shallots garlic. pine nuts. rosemary jus
TOURTE DE JOUE DE BOUEF ET ROGNONS *beer braised slow* 16.90
braised ox cheek. lambs kidney.red wine. mushrooms puff pastry.

CONFIT DE CANARD SARLADAISE *slow cooked duck leg, duck fat* 16.90
roast potatoes haricot vert. frisee lettuce,smoked sausage
CÔTE DE BOEUF *rib eye steak. fries. roast tomato.onion rings.bone* 27.50
marrow. sauce poivre vert.
JOUE DE BOEUF ALA BOURGUIGNON *ox cheek.red* 16.90
wine.mushrooms. bacon. garlic.shallots. mash
JARRET D'AGNEAU *slow braised lamb shank, rosemary root vegetables,* 21.95
white wine. mash
SUPREME DE VOLAILLE AUX LA PETIT POIS A LA FRANCAISE *.* 16.50
chicken breast.ham hock .peas lettuce. pearl onions. lardons
PEDRIX ROTI *roast partridge black pudding sage farci. port wine. pear* 27.00
and cassis Sauce

LE POISSON

CABILLAUD
roast cod fillet tomato.garlic.basil. tartar crust
18.90

L'ASSIETTES DE FRUITS DE MER
*grilled fillets of sea bass. cod. king prawns. scallop,
squid parsley. garlic.capers.olive oil lemon garlic*
29.00

FILET DE SAUMON GRILLE
*grilled salmon fillet .tomato rosemary butter sauce.
samphire. leeks. cauliflower cheese chive croquette*
18.90

PLATS VÉGÉTARIENS

✓ TARTE AUX CHAMPIGNON ET POIREOUX
mushrooms truffle oil poached egg cheese sauce pastry pan

14.50

SUPPLÉMENTS

all at £3.90

POMME PUREE *mashed potato*
POMME DAUPHINOISE *potatoes baked in cream and garlic*
✓ CARROT AND SWEDE
POMME FRIT *French fries*

CHOUX FLOUR MORNAY *Cauliflower Cheese*
BROCOLI TENDRE *tender stem broccoli*
HARICOT VERT *green beans*
SALADE DE PETIT BIJOU AU PARMESAN *little gem salad red onion garlic. parmesan dressi*

TEA TIME SET MENU

two courses £24.95. three courses £28.95. three courses and half a bottle of house wine £35.95 Available Wednesday - Thursday last orders 7:30pm - Friday and Saturday last orders 6:30pm

BOUDIN NOIR *black pudding.apple puree. caramelised onions*
✓ TARTE À LA BETTERAVES *pastry tart. roast beetroot orange pickle.Goats
Cheese. herb Crumb.*
GRATINÉE LYONNAISE *French Onion Soup. Gruyere Cheese. Croutons*
PÂTÉ DE CAMPAGNE *course French country terrine. cornichons*
BRIE FRIT *deep fried brie. mango puree*

CONFIT DE CANARD SARLADAISE *slow cooked duck leg, duck fat roast
potatoes garlic haricot vert. frizee*
JOUE DE BOUEF ALA BOURGUIGNON *ox cheek - Red wine - Mushrooms
- Bacon - Garlic - shallot - Mash*
FILET DE SAUMON GRILLE *grilled salmon fillet tomato rosemary
sauce.cauliflower cheese croquette*
SUPREME DE VOLAILLE AUX LA PETIT POIS A LA FRANCAISE
chicken breast.ham hock .peas lettuce pearl onions. lardons

DESSERTS...£6.50

FRANGIPANE POIRE POCHE AU CHOCOLAT
chocolate. poached pear. almond frangipane.vanilla pod ice cream.
CREME BRULEE
vanilla pod custard. burnt sugar
TARTE TATIN
warm apple tart - vanilla ice cream

MOUSSE AU CHOCOLATE
chocolate mousse.cointreau liqueur. brandy snap biscuit
ILE FLOTANTE
vanilla pod custard - poached meringue - toasted almonds
GATEAU DE FROMAGE BLANC
salted caramel cheesecake.nougatine.

LES FROMAGE

A selection of french cheeses - walnuts - grapes
£8.50

SINGLE USE MENU