

# KENDELLS BISTRO

## DU PAIN

bluebird bakery sourdough baguette. 7 seed wholegrain French butter 3.90 Roast almonds 3.25. noccerella olives 3.25

## ENTRÉE

GRATINEE LYONNAISE 8.90

Classic French Onion Soup.Gruyere Cheese.Croutons

SALADE FRISÉE 7.50

Smoked Bacon - Poached Egg - Croutons - Frisee Lettuce - French Dressing

▼ TARTE BAYONNE 7.90

warm puff pastry tart caremelised onions. bayonne ham.rocket leaf.parmesan sun dried tomato

▼ GAZPACHO 9.50

tomatoes. olive oil. red pepper mozzarella cheese. wild garlic. tapenade croute.

▼ CROUSTADE 8.90

pastry case truffled mushroom puree. poached egg. bearnaise sauce.

ESCARGOTS A LA BOURGUIGNONNE 9.50

burgundy snails (6) garlic butter.pastis

PÂTÉ DE FOIE DE CANARD 6.90

smooth duck liver pâté.cognac. pickled red onions.apple raising chutney. sourdough toasts

▼ SALAD AU ROQUEFORT 8.90

roquefort. pear. chicory. walnuts. roquefort dressing

▼ TARTE DE CHEVRE 7.50

goats cheese pickled beetroot orange tart

BOUDIN NOIR 7.50

french black pudding. apple puree. caramelised onions

JARET DE JAMBON

shredded ham hock croquette. broadbean salad. confit shallot. mint dressing

8.50

## PLATS PRINCIPAUX

FILET DE BOEUF WELLINGTON POUR DEUX PERSONNE 66.00

fillet steak. mushrooms truffle oil. parma ham. puff pastry. red wine mushroom sauce. haricot vert. bacon. dauphinoise potatoes

COTE DE BOEUF POUR DEUX PERSONNE 62.00

chargrilled prime aged Irish rib of beef for 2 people. fries. Béarnaise sauce onion rings. approx 800 grm. (up to 45 mins cooking resting time)

CUISSE DE LAPIN Rabbit leg. cabbage.bacon.crispy ham. cavlados. . . 21.50  
cream sauce French smoked sausage, chantrelle mushrooms

COTE DE VEAU roast veal chop-cream-tarragon-mushroom-white. . . 29.90  
wine. truffle oil

CASSOULET AU CONFIT DE CANARD slow cooked duck leg.white . . 21.90  
beans. Toulouse sausage. smoked French sausage belly pork vegetables.  
white wine. tomato. aromatics

FOIE DE VEAU dutch calves liver. bacon, charred red onion. . . . . 18.90  
creamed pots

BOEUF BOURGUIGNON ox cheek- red wine - garlic - bacon - . . . . . 18.90  
mushrooms - mash

PINTADE guinea fowl. roast breast. roast stuffed leg. black grapes . . . 25.00  
red wine jus

LONGUE DE VENAISON scotch highland venison loin. ox cheek . . . . . 28.90  
croquette. crushed celeriac. bitter chocolate sauce.

PAVE D'AGNEAU roast lamb rump. spinach.garlic. chilli. pine nuts. . . 21.90  
sweetcorn fritter

STEAK AU POIVRE VERT chargrilled rib eye steak. cognac. cream. . . 28.50  
green peppercorns. fries

SUPREME DE VOLAILLE pan fried chicken breast.puy lentils.roast . . 17.90  
garlic.red wine sauce.Toulouse sausage

## PLATS VÉGÉTARIENS

CELERICAC WELLINGTON 16.50

roast celeriac. mushrooms.truffle mash. puff pastry. red wine beetroot glaze

CROQUETTE DE CHOUX FLEUR 16.50

cauliflower gruyere cheese croquette.tomato roast red pepper

## SUPPLEMENTS

CHOUX FLEUR MORNAY 4.50

Cauliflower Cheese

BROCOLI 3.90

tender stem broccoli.chilli.garlic

POMMES DAUPHINOISE 4.20

potatoes baked in cream and garlic

POMME PUREE 3.90

creamed potatoes

POMME FRITES 3.90

French fries

HARICOTS VERT 3.90

Green beans

## TEA TIME SET MENU

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

BOUDIN NOIR black pudding.apple puree. caramelised onions

GRATINEE LYONNAISE Classic French Onion Soup.Gruyere Cheese.Croutons

PÂTÉ DE FOIE DE CANARD smooth duck liver pâté.cognac. pickled red onions.apple raising chutney. sourdough toasts

SALADE FRISÉE smoked bacon. poached egg. croutons. frisee lettuce. tomatoes. french dressing

▼ TARTE DE CHEVRE spiced roast beetroot orange pickle tart. goats cheese. herb crumb

SUPREME DE VOLIALLE pan fried chicken breast. .puy lentils.roast garlic.red wine sauce. toulouse sausage

CONFIT DE CANARD slow cooked duck leg .white beans pork,toulouse sausage. tomato aromatics

SAUMON EN CROUTE Salmon puff pastry, spinach. tomato butter sauce

BOEUF BOURGUIGNON ox cheek. bacon. mushrooms lardons green beans. red wine sauce.mash

## DESSERTS 6.90

☉ SORBET

Please ask about flavours

ILE FLOTANTE

vanilla pod custard - poached meringue - toasted almonds

▼ POIRE POCHE AU VIN ROUGE

poached spiced pear. red wine. chocolate sponge. ice cream

PAVLOVA AUX FRAISES

Pavlova. strawberry sauce. fresh strawberries

CREME BRULEE

vanilla pod custard. burnt sugar.

TARTE TATIN

warm apple tart - Madagascan vanilla ice cream

+ please allow 20min cooking time +

GATEAUX DU FROMAGE PIÑA COLADA

pineapple cheesecake piña colada icing.

Malibu. Pineapple juice

MOUSSE AU CHOCOLATE

chocolate mousse. orange liqueur. praline. profiteroles

TARTE AU CHOCOLAT

Chocolate tart. hazelnut & tonka bean ice cream

LES FROMAGE 9.50

A selection of french cheeses - walnuts - grapes