

KENDALLS BISTRO

DU PAIN

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

ENTRÉE

GRATINEE LYONNAISE 8.90

Classic French Onion Soup.Gruyere Cheese.Croutons

▼ FEUILLETÉ 8.90

puff pastry pillow .truffled mushrooms poached eggs.asparagus béarnaise sauce

BOUDIN NOIR 7.50

black pudding. apple puree. caramelised onions

SALADE FRISÉE 7.50

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

▼ GAZPACHO 9.50

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

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

TARTE DE CHEVRE 7.50

goats cheese pickled beetroot orange tart

▼ SALAD AU ROQUEFORT 8.90

roquefort. pear. chicory. walnuts. roquefort dressing

LE PETIT POISSON

COQUILLES ST JACQUES 12.90

queenie scallops baked in shell. garlic butter. herbs. gruyere cheese crust

MOULES MARINIÈRE 8.90

Mussels.white wine.garlic cream.shallots.thyme.bay

SAUMON MARINÉE 9.90

vodka and beetroot cured salmon.celeriac remoulade

LES GRANDE POISSON

CABILLAUD 18.90

roast cod fillet tomato.garlic.basil. tartar crust

LOUP DE MER 25.00

chargrilled whole sea bass. fennel. lemon

FILET DE SAUMON GRILLE 18.90

grilled salmon fillet .salmon fishcake tomato rosemary butter sauce. tartar sauce

PLATS PRINCIPAUX

COTE DE BOEUF POUR DOUX PERSONNE 62.00

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

FILET DE BOEUF WELLINGTON POUR DOUX PERSONNE 64.00

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

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

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

JOUE DE PORC braised pork cheek. red wine. mushroom. garlic. bacon. truffle 19.50
chive mash

CASSOULET AU CONFIT DE CANARD slow cooked duck leg.white beans. toulouse 18.90
sausage. pork cheek vegetables. white wine. tomato

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

BOEUF ALA FLAMANDE slow braised short rib of beef braised. beer.onions. 22.00
mushrooms pappardelle pasta.

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

CANARD A LA BIGARADE roast breast of duck. duck leg pastille, orange liqueur 19.90
sauce.

PAVE D'AGNEAU roast lamb rump. spinach.garlic. chilli. pine nuts. potato cake 21.90

SUPREME DE POULET pan fried chicken breast. mushrooms. cream. white wine. . . . 17.90
asparagus. crispy parma ham. pasta

PLATS VÉGÉTARIENS

CELERIAC WELLINGTON 16.50

roast celeriac. mushrooms.truffle. puff pastry.red wine. onion gravy

+ vegan +

BIEGNETTS DE CHOUX FLEUR 16.50

cauliflower cheese croquette. broad bean orzo pasta risotto

SUPPLEMENTS

CHOUX FLOUR MORNAY 4.50

Cauliflower Cheese

BROCOLI 3.90

tender stem broccoli.chilli.garlic

POMME DAUPHINOISE 4.20

potatoes baked in cream and garlic

HARICOT VERT 3.90

Green beans

POMME FRITES 3.90

French fries

POMME PUREE 3.90

cream potatoes

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

▼ TARTE ALA BETTERAVES pastry tart. roast beetroot orange pickle. Goats Cheese. herb Crumb.

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

MOULES MARINIÈRE mussels. wine. cream. garlic

GRATINEE LYONNAISE Classic French Onion Soup.Gruyere Cheese.Croutons

FILET DE SAUMON GRILLE grilled salmon fillet .fish cake.tartar. tomato rosemary sauce

JOUE DE PORC braised pork cheek. red wine. mushroom. garlic. bacon. truffle chive mash

SUPREME DE POULET pan fried chicken breast. mushrooms. white wine.cream. pasta

STEAK ONGLET AU POIRVE VERT onglet (hanger) steak .pepper sauce haricot vert.

smoked bacon. fries

DESSERTS 6.90

TARTE TATIN

warm apple tart - Madagascan vanilla ice cream

+ please allow 20min cooking time +

▼ POIRE POCHE AU VIN ROUGE

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

CREME BRULEE

vanilla pod custard. burnt sugar

VACHERIN AUX FRAMBOISE

hazelnut meringue gateau. raspberries.whipped cream.

raspberry sauce.raspberry and sorrel sorbet

☉ SORBET

Please ask about flavours

CRUMBLE AUX POMMES ET MURES

apple and blackberry crumble. custard

BAGATELLE DE LA FORET NOIR

blackforest truffle .chocolate brownie. black

cherries.cherry liqueur chocolate custard. cream

GATEAUX DU FROMAGE ET CITRON

lemon cheesecake limoncello icing. strawberry sauce

MOUSSE AU CHOCOLATE

chocolate mousse. orange liqueur. praline. profiteroles

LES FROMAGE

A selection of french cheeses - walnuts - grapes