



Le Chardon

Light Lunch Menu

Served Monday to Sunday 12.00 Noon till 5.00pm

Bread and Lescure Butter & Marinated Olives (per person)	£1.35
Rocket & Tomato, Parmesan Salad with Aged Balsamic Vinegar	£5.50
Homemade Soup of the Day with Bread & Butter	£5.75
Lasagna with Vegetables or Mince Beef Served with Mixed Salad	£8.50
2 Fish Cakes with Sweet Thai Chilli Sauce & Salad	£6.95
Pan Fried Chicken Liver, Lardons , Garlic & Herbs Croutons Salad	£6.95
Smoked Mackerel with Horseradish & Marinated Beetroot in Garlic & Parsley	£6.95
Croque Monsieur Salad & Chips	£7.50
Grilled Goat's Cheese on Sundried Tomato Foccacia with Roast Pepper & Salad	£7.50
Homemade Burger, Mature Cheddar Cheese, Salad and Chips	£7.95
Steak Sandwich Grilled Minute Steak with Leaf Salad, Tomato & Chips	£7.50
Roast Vegetables Tart & Sundried Tomatoes with Mixed Leaf Salad	£7.95
Cassoulet(Marinated white Beans,Toulouse Sausage ,Garlic Sausage,Duck Leg	£8.50
Homemade Terrine of the Day with Red Onions Chutney & Toasts & Salad	£5.50
Classic French Steak Frites with Soft Peppercorn Sauce & Salad	£8.50
Pan-Fried Mixed Fish(Cod & Plaice) Marinated in Herbs, Saffron Sauce & Rice	£8.50
Mussels Marinière (white wine, Shallots, Garlic, Parsley) Served with Chips	£8.95
Traditional French Onions Soup With Gruyere Cheese & Croutons	£6.75
French Fish Soup with Garlic Croutons, Cheese and (Saffron Mayonnaise)	£7.25
Baked Brie in Breadcrumbs with Mixed Leaf Salad & Fresh Basil Dressing	£6.95
Dish of the Day (ask the Server) Monday to Saturday Lunch only	£8.50
Only Sunday : Sunday Roast Lunch Served with Roast Potatoes &	£9.50
Mixed Vegetable & Yorkshire Pudding & Gravy .	

A 12.5% Discretionary Service Charge will be added to your Bill



Le Chardon

The Set Lunch

Served All Day Monday to Saturday 12 noon till 5.30 PM
2 Courses £9.50 or 3 Courses £12.95

Les Entrées

French Onion Soup with Gruyère Cheese Croûtons/ Or Soup of the Day (Ask Server)

Salad Landaise Chicken Liver & Lardons Salad, Garlic Croutons & Raspberry Dressing

Smoked Mackerel with Horseradish & Marinated Beetroot in Garlic & Parsley

Homemade Terrine of the Day Served with Red Onions Chutney & Toasts & Salad

Fish Cake with Sweet Thai Chilli Sauce & Mixed Leaf Salad

Rocket & Tomato, Parmesan Salad with Aged Balsamic Vinegar

Baked Brie in Breadcrumbs with Mixed Leaf Salad & Fresh Basil Dressing

Main Courses

Dish of the Day (Ask the Server)

Classic French Steak Frites with Soft Peppercorn Sauce & Salad

Cassoulet (Marinated white Beans, Toulouse Sausage, Garlic Sausage, Duck Leg)

Roast Vegetables Tart & Sundried Tomatoes with Mixed Leaf Salad

Lasagna with Vegetables or Mince Beef Served with Mixed Salad

Mussels Marinière (white wine, Shallots, Garlic, Parsley) served with Chips

Pan-Fried Mixed White Fish, (Cod & Plaice) Marinated in Herbs, Saffron Sauce & Rice

Supplement for Bread & Butter & Marinated Olives at £1.35 per/Person

Desserts

Warm Toffee Pudding and Toffee Sauce

Chocolate Mousse

Home Made Lemon Tart with Fresh Fruit Coulis

Pancake: with Chocolate Sauce and Vanilla Ice Cream OR Lemon Juice and Sugar

Ice Cream Choose (2 Scoops): vanilla, chocolate, strawberry; Sorbet: mango, and lemon

Selection of French Cheeses & Biscuits & Fruits