



Le Chardon

Les Entrées

Moules Marinière			£7.50
Mussels Marinière (White wine, Shallots, Garlic, Parsley ,Lemon.)			
Escargots de Bourgogne au Beurre à l'Ail	(6)	£ 5.95	(12) £8.90
Snails with Fresh Herbs and Garlic Butter			
Salade Gourmande, Magret de Canard Fumé, Chicken Liver, Lardons et Croûtons à L'aïl			£8.75
Salad "Gourmande" Smoked Duck Breast, Pan-fried Chicken Liver, Lardons, Apples, Croûtons, Mixed Leaf Salad			
Les Croquettes de Poissons Maison			£6.95
Home-Made Fishcakes with a Sweet Chilli Sauce & Mixed Leaf Salad			
Salade de Chèvre et Fougasse à la Tomate Séchée, Poivrons Rôties et Vinaigrette au Miel			£7.50
Grilled Goat's Cheese on Toasted Sundried Tomato Foccacia, Salad, Roast Peppers and a Honey Dressing			
Le Maquereau Fumé et Celerie Rave Mayonnaise, Betteraves, et Sauce au Raifort & Toasts			£6.95
Smoked Mackerel with Celeriac, Beetroot and Horseradish, Garnished with Mixed Leaf Salad			
Foie Gras de Canard , Brioche, avec un Chutney de Prunes et D'oignons Rouges			£10.45
Home-Made Duck Liver Foie Gras served with Brioche and a Chutney of Prunes & Red Onions			
Gambas Pôellées avec Chilli, Coriandre et un Persil à l'Aïl			£7.50
Pan-fried King Prawns with Fresh Chillies, Garlic & Parsley Butter, Coriander and Mixed Spices			
Brie Croustillant au Four et Confiture D'oignons Rouge Garnie Salade et Jambon de Parme			£6.95
Baked Brie & Red Onion Marmalade with Mixed Leaf Salad & Parma Ham with Fresh Basil Dressing			
Huîtres au Naturel et Vinaigre à l'Echalote	(6)	£8.50	(12) £16.00
Bannow Bay Rock Oysters with Shallot Vinegar			
Le Crabe Entier Mayonnaise			£14.50
A Fresh Whole Devon Crab in its Shell with Mayonnaise & Lemon			
Plateau de Fruit de Mer			£22.50
Selection of Seafood: ½ Crab , Oysters, Gambas, Langoustines with Shallot Vinegar & Mayonnaise & Lemon			
Also the Same Seafood Selection as Above but with a Whole Devon Crab			£28.95

Les Soupes

La Soupe du Jour			£5.75
The Soup of the Day			
Soupe de Poissons et sa Garniture Provençale			£7.25
French Fish Soup with Croûtons, Cheese, and Garlic Saffron Mayonnaise (Rouille)			
Gratinée Lyonnaise			£6.75
Traditional French Onion Soup with Gruyère Cheese & Croûtons			

Les Vegetariens

Tarte aux Légumes au Four, Tomates Séchés, Oignons, Garnie de sa Salade			£9.75
Roast Vegetables & Sundried Tomatoes Tart, Served with a Mixed Leaf Salad			
Lasagne aux Légumes ou à la Viande de Boeuf Servie avec Salade Mixte			£9.75
Lasagne Baked with Roast Vegetables or Mince Beef , Served with a Mixed Salad			

Les Poissons

Sole Limande au Beurre Meunière Citronné aux Câpres	£13.95
Whole Oven Baked Lemon Sole Served with Lemon Butter & Capers Sauce	
St Jacques Poêlées, Sauce Citron, Persil, Ail et Gingembre Garnie de Riz aux Fruits de Mer	£13.65
Pan-Fried Scallops with Lemon & Parsley, Garlic, Ginger, Garnished with Seafood Rice	
Filet de Saumon Poêlé, Sauce au Safran et Moules Garnie de Pommes de Terres Sautées	£12.95
Pan-Fried Salmon Fillet with Saffron and Mussel Sauce, Garnished with Sautéed Potatoes	
Loup de Mer Rôti Mariné à l' Ail et Herbes, Cumin, Basilic, Coriandre, Persil, Paprika, Muscade	£13.75
Whole Roast Sea Bass Marinated with: Garlic, Mixed Herbs, Cumin, Basil, Coriander, Parsley, Paprika, Nutmeg, Fresh Lemon Juice, Olive Oil	

Les Viandes

Rib Eye Steak (Sauce aux Choix) Poivre Vert ou Sauce Bearnaise ou Beurre à l'Ail	£14.50
Rib Eye Steak with Choice of a Sauce: (Bearnaise or Soft Green peppercorn or Garlic Butter) Garnished with Baked Tomato with Provençal Herbs, Garlic & Breadcrumb Crust	
Foie de Veau Poêlé Persillé à l'Ail et Vinaigre de Xérès Garnie Pomme Purée	£12.95
Calves Livers Sautéed with Parsley, Garlic, Shallots & Xéres Vinegar with Mash Potato Garnish	
Suprême de Poulet Fermier Jaune, Sauce Fromage de Chèvre aux Emmincées de Poireaux	£12.50
Roast Corn-Fed Breast of Chicken with Leek & Goat's Cheese Sauce & Sundried Tomato	
Magret de Canard Sauce au Miel et Orange, Garnie aux Pommes Sautées	£13.95
Barbary Duck Breast Glazed with Orange & Honey Sauce, Garnished with Sautéed Potatoes .	
Pavé D'agneau Sauce aux Romarins et Couscous Aux Raisins et Poivrons	£13.75
Rump of Lamb with Rosemary & Red Wine Sauce, Garnished with Raisin & Sweet Pepper Couscous	
Le Coq au Vin en Casserole	£12.95
Coq Au Vin Marinated in Red Wine, Streaky Bacon, Shallots, Fresh Mushrooms, Carrots and Thyme	
Steak Tartare et son Accompagnements, Garnie de Frites et Salade Verte	£14.50
Steak Tartar: Raw Fillet Steak with all the Trimmings (Shallot, Parsley, Gherkin, Capers & A Free-Range Egg) Served with French Fries & Mixed Leaf Salad	
Steak D'Autruche Sauce au Poivre Vert	£13.45
Ostrich Steak with Soft Green Peppercorn Sauce	

Side Orders

Rocket & Tomato Salad with Parmesan	£ 3.50
Pommes Frites	£ 2.50
Gratin Dauphinois	£ 3.50
Chive Mashed Potatoes	£ 2.95
Salade Mixte	£ 2.50
Légumes du Jour	£ 3.50
Bread & Butter+Marinated Olives (per person)	£ 1.35

WE SERVE A LA CARTE ALL DAY FROM 12 NOON TILL 11PM

A discretionary 12.5% service charge will be added to your bill

Open 7 days a week. Serving All Day

Functions, Outside Catering, Parties Available; Please ask Manager on Duty.