



LA BONNE
AUBERGE
est 1975

La Bonne
Auberge

A LA CARTE
MENU



APERITIFS

Olives Arnaud Le Moulin de Daudet... £3.00
Olives with herbs de Provence from the Arnuad family

Mélange de noix. £3.00
Roasted and salted mixed nuts

Panier de Pains. £3.00
Freshly baked bread

HORS D'OEUVRES

Soup de jour £6.00
Freshly prepared daily

Parfait de foie de volaille £7.50
Chicken liver parfait, brioche, spiced pear chutney

Cocktail d'avocats et crevettes. £8.50
Atlantic prawns, avocado, marie rose sauce

Terrine de confit de canard £8.00
Confit duck terrine, fig marmalade

Soupe a l'oignon £7.25
French onion soup, gruyere cheese crouton

Le saumon fumé £7.50
St James Smokehouse salmon, horseradish crème fraîche, confit lemon

Coquilles de la maison £9.00
Seared scallops, apple puree, boudin noir

Soufflé au fromage £8.50
Twice baked cheese soufflé, buttered asparagus, truffle oil

VIANDES

Steak haché. £13.50
Chopped seasoned beef, French fries, green peppercorn and brandy sauce

Bifteck au bacon £14.50
Sweetcured bacon steak, green beans, spring onion mash, leek beurre blanc

Cuisse de poulet confite £14.50
Confit chicken leg, red pepper and feta mezze, watercress, rapeseed oil

Boeuf bourguignon £14.50
Braised beef in red wine, mushrooms, onions, bacon, green beans, rooster mash

Maigret de canard £18.50
Breast of duck, wilted greens, dauphinoise potatoes, cherry sauce

POISSONS ET VEGETARIANS

Gratin de ratatouille. £12.95
Mediterranean vegetables, tomato, herb ragout, pecorino glaze

Tortelloni à la citrouille £13.50
Pumpkin and ricotta pasta, roquette, herb butter

Filet de morue bois boudran. £15.50
Fillet of cod, wilted greens, rooster mash, sauce bois boudran

Saumon à la plancha £17.50
Griddled salmon, asparagus, new potatoes and butter sauce

ACCOMPAGNEMENTS ALL £3.50

French fries
Green beans

Tenderstem broccoli
Garlic bread

Onion rings
Mixed salad

Dauphinoise
Mashed potatoes

Peppercorn sauce
Red wine sauce

Béarnaise sauce
Tomato salad

GRILLADES

All our grills are served with French fries, roasted vine tomatoes, dressed salad and herb butter

Suprême de poulet nourri au maïs. . . £17.50
Corn fed chicken supreme with lemon and thyme

250g faux-filet. £24.00
Rib eye steak best served medium

250g filet de boeuf £32.00
Fillet steak best served medium rare

Brochette de lotte et crevettes. £23.50
Monkfish and king prawn skewer

DESSERTS

Crème brûlée au citron. £7.50
Baked lemon and vanilla custard, sugar glazed

Bavarois au chocolat £7.50
Chocolate mousse torte, Kirsch soaked cherries, crème fraîche

Pouding au caramel £7.50
Sticky toffee pudding, caramel ice cream

Pêche Melba £7.50
Poached white peaches, vanilla ice cream, raspberry sauce, gavotte wafers

Tarte tatin £8.50
Caramelised apple tart, anglaise sauce, vanilla ice cream

Assiette de fromages d'Ecosse £8.50
Selection of artisanal cheese served with chutney grapes and oatcakes to include; Little goats brie, Tain cheddar, Kintyre blue, Winsdale

Crème glacée. £6.00
Selection of ice creams and sorbets. Please ask for todays choices

Service Charge a service charge of 12.5% is added to your bill. 100 % of this goes to the staff who use around 2.5% of the funds to manage the administration of the account on their own behalf. The service charge is completely optional and if you would like it removed please advise your server and we will do so without hesitation.