

## SOMETHING LIGHT

**DRY CURED HAM**      £ 4.50

*Slow cured artisan ham with pickled chilli*

**PORK CHILLI PATE**      £3.00

*Coarse spicy pork terrine and gherkins*

**DUCK RILLETTES**      £ 3.00

*Smooth confit duck meat and baby onions*

**LANDAISE SALAD**      £ 6.50

*French beans, Gem lettuce, smoked duck breast Foie gras & pine kernel*

**VEGGIES CARPACCIO**      £ 5.00

*Seasonal vegetables served with a light tuna-anchovy dressing*

**MOUNTAIN EWE**

**CHEESE**      £ 4.00

*Pyrenean mountain cheese, traditionally matched with Itxassou black cherry jam*

**BREAD & BUTTER**      £0.50

## THE “BEST SELLERS”

**DUCK BURGER “CLASSIQUE”** £ 7.00

*100% duck, sweet onions, pickles, chilli-tomato sauce & bread roll*

**Choice of extra toppings:**

Pyrenean cheese      £ 0.50

Bearn bacon      £ 0.50

**DUCK BURGER  
“SIGNATURE”**      £ 12.50

*Duck burger & pan fried Foie Gras*

**FRENCH FRIES**      £2.50

*French fries cooked in duck fat*

## DESSERTS

**CHI-CHI/CHURROS**      £2.50

**SUGAR OR CHOCOLATE**  
*South west France take on “Churros”*

**CANNELE DE BORDEAUX**      £2.50

*Caramelised cake with mellow centre, Bourbon vanilla crème anglaise*

## MAINS

**PIPERADE BASQUAISE**      £ 5.00

*Tomato stew with green pepper and courgette, fried free range egg on top*

**CASSOULADE**      £ 6.50

*Rich bean stew with duck confit & pork belly*

**HOT DOG**      £ 5.50

*Pork sausage, plum-mustard & bread*

**GRILLED SCALLOPS &  
MILLA CHIPS**      £ 9.50

*Scallops, crispy polenta chips with cherry tomatoes & basil oil*

**SAUTEED BABY SQUID**      £ 6.50

*Baby squid, runner beans, chicory, mild chilli & fennel*

**SEARED CURED SALMON,  
LENTILS & CITRUS**      £ 7.50

*Cured salmon fillet served with lentils & a hint of lemon*

## SPECIALS

### **CROQUE MONSIEUR**      **£3.50**

*Toasted pain de mie with cheese and ham*

### **LADY CROQUE**      **£3.50**

*Toasted pain de mie with salmon, fennel  
& cream cheese*

### **FRESHLY MADE**

### **SANDWICHES**      **£3.50**

*Pork pate, duck rillettes or ewe cheese*

### **DUCK "CAKE"**      **£5.00**

*Potato galette, topped with crispy duck*

### **GARBURE**      **£3.50**

*Winter South West soup made with  
cabbage and duck soup*

### **CREME BRULLE**      **£2.50**

### **CREME CHOCOLAT**      **£1.50**

### **ILE FLOTTANTE**      **£2.00**

### **MERINGUE**      **£1.00**

## WINE CELLAR

	<b>Glass</b>	<b>Bottle</b>	<b>Glass</b>	<b>Bottle</b>
	<b>125ml</b>	<b>750ml</b>	<b>175ml</b>	<b>750ml</b>
<b>SPARKLING:</b>				
CREMANT DE LIMOUX <i>Chardonnay</i>	5.00	27.00		
<b>CHAMPAGNE :</b>				
AYALA Brut NV <i>Chardonnay, pinots</i>	7.00	39.50		
<b>SWEET :</b>	<b>125ml</b>	<b>375ml</b>		
ANCIENNE CURE <i>Monbazillac, semillon-sauvignon</i>	4.75	14.50		
<b>WHITE:</b>	<b>Glass</b>	<b>Bottle</b>		
	<b>175ml</b>	<b>750ml</b>		
SAUVIGNON <i>Pays d'Oc, Domaine Peras 2007</i>	3.50	13.50		
COLOMBARD / UGNY <i>Gascogne, Plaimont, Le Lesc 2007</i>	4.00	15.50		
VIOGNIER <i>Languedoc, Les Cigales 2007</i>	4.50	17.50		
CHARDONNAY <i>Pays d'Oc, Vendanges de Nuit</i>	5.00	19.50		
<b>ROSE :</b>				
PEYRASSOL <i>Provence, grenache- cinsault- syrah</i>	5.50	22.00		
<b>RED :</b>				
CABERNET SAUVIGNON <i>Pays d'Oc, Domaine Peras 2006</i>	3.50	13.50		
SYRAH-CARIGNAN <i>Languedoc, Cbt Cabezac 2006</i>	4.00	15.50		
PINOT NOIR <i>Coteaux du Libron, 2006</i>	4.50	17.50		
TANNAT <i>Madiran, L. Laffont Tradition 2004</i>	5.00	19.50		

***All bottles 75cl, all wines sold in 175cl unless otherwise stated – VAT included***