

A rustic dining table with a bowl of soup, plates, and glasses. The background is a blurred stone wall.

BOUCHON

BISTROT

SAMPLE MENUS

JANUARY 2025

*MENUS ARE SUBJECT TO CHANGE



PRIX FIXE MENU

Available from Tuesday to Saturday
12.00 until 13.30/18.00 until 20.45

STARTERS

(v) Soupe du Jour

Ham Hock Terrine with Celeriac Remoulade

(v) Warm Goats Cheese Feuilleté with Pickled Walnuts

Smoked Salmon & Trout Rillettes with Black Olive Tapenade

MAIN COURSES

Steak Frites (served Medium Rare)

Pan Fried Coley Filet with Saffron Crushed Potatoes – Barley & Vegetable Broth

Roasted Chicken Breast with Pomme Purée & Braised Leeks

(v) Winter Vegetable Crumble – Mixed Leaf Salad

DESSERTS

Crème au Chocolat with Cinnamon Beignets

Roasted Pineapple with Vanilla Mascarpone – Exotic Fruit Salad

Coupe Bouchon with Banana & Passion Fruit Sorbet – Honey Madeleines

Plateau de Fromages with Pain aux Noix (£3.00 supp.)

2 COURSE £26 | 3 COURSE £28

If you suffer from food allergy or intolerance, make our waiting staff aware when ordering your food.
A 10% discretionary service charge will be added to the final bill.



À LA CARTE

Available from Tuesday to Saturday
12.00 until 13.30/18.00 until 20.45

STARTERS

French Onion Soup, Garlic Croutons & Gruyère Cheese
£9.95

(v) Soupe du Jour £8.00

Chicken Liver Parfait with Cornichons & Onion Compote
£10.50

Soft Shell Crab Tempura with Crispy Vegetable Salad £9.50

Salade Landaise – Cured Duck, Gésiers, Pine Nuts & Duck
Fat Potatoes £9.50

Escargots de Bourgogne with Garlic & Parsley Butter ½
Dozen £10.00 Dozen £13.95

Assiette de Charcuterie with Saucisson, Rillons, Rillettes &
Cured Ham £12.00

(v) Comté Cheese Soufflé £9.95

Seared Scallops with Boudin Noir & Parsnip Purée –
Caramelised Apples £16.50

Tartiflette with Reblochon Cheese, Potatoes and Bacon
£11.50

Classic Fish Quenelles – Scallop Velouté £10.50



À LA CARTE

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MAIN COURSES

Duck Confit with Gratin Dauphinois, Fine Beans & Bacon- Red Wine
Sauce £21.95

Plaice Filet with Ratte Potatoes & Cavolo Nero – Fish Velouté £19.50

Classic Cassoulet with ½ Duck Confit, Toulouse Sausage & Lauragais
Beans £20.50

Roasted Cod Filet with Potato & Cabbage Galette – Crème Ciboulette
£23

(v) Butternut Squash & Rice Croquettes with Sage & Winter Roots
£17.50

Chicken Ballotine with Savoy Cabbage, Bacon & Potato Croquettes
£22.50

Butter Roasted Pheasant with Choucroute & Fondant Potato – Sauce
Riesling £19.50

Moules Marinières with Frites £19

Braised Rabbit Leg with Homemade Tagliatelle – Sauce aux Morilles
£20.95

Grilled Rib Eye Steak with Provençal Tomato, Confit Onions & Hand Cut
Chips £28.50

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DESSERT

Crème Brulée à la Vanille
£9.50

Cannelé Bordelais with praline & Hazelnut ice Cream
£9.00

Plateau de Fromages with pain au Noix
£11.50
Fourme d'Ambert/Gaperon d'Auvergne/Tomme de Brulée/Tête de Moine

Classic Tarte Tatin with Vanilla Ice Cream
£10.50

Pear & Caramel Bavarois – Caramelised Pecan Nuts £8.00

Fondant au Chocolat with Exotic Fruits – Passion Fruit
Sorbet £9.00

Profiteroles au Chocolat with Vanilla ice Cream
£10.00

Iced Rhum & Vanilla Parfait – Red Wine & Cinnamon Plums
£9.50

Homemade Ice Creams & Sorbets
£7.50

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