

MONTMARTRE RESTAURANT

Menu La Carte

Tout d'abord

Pigeon Rôti

Roasted crown of Wood Pigeon, apple slaw, sautéed chorizo & fresh pomegranate
£6.95

Noix de St Jacques *

Pan seared Scallops, pea & broad bean risotto, crispy capers, Parma ham crisp
£10.95

Moules

Freshly steamed mussels in the chef's sauce of the day
£6.95

Ensuite

Carré d'Agneau

Roasted rump of Lamb, vegetables à la Provençal, olive tapenade, goat's cheese croquette, Basil & mint pesto
£17.95

Filet de Bœuf *

Aberdeen Angus Filet of Beef, blue cheese, spinach & mushroom gratin, roasted vine tomatoes & sauce béarnaise
£28.95

Magret de Canard

Honey & sesame glazed Duck breast, roasted heritage carrots, petit pois à la Française, watercress & pomegranate salad
£17.95

Avec

Salade Mixte

House salad

Tartiflette

Creamy sliced potatoes, baked with Reblochon cheese and crispy pancetta

Frites

French fries

All side dishes £3.50

Enfin

Assiette de Desserts

A trio of our homemade desserts

Please make a member of our team aware of any dietary requirements, e.g. Gluten, Dairy, Sulphites, Mollusc, Vegetarian or Vegan.

Please note, a 10% service charge may apply to tables of 6 or more.

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£7.95

Assiette de Fromages

Select cheese from our cheese tray, frozen grapes, homemade chutney, quince jelly & oatcakes
3x £7.95 or 4x £9.95

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