

Passing
through the
car park we
also have to
bypass
Prezzo;

sorry not
today,



We enter via the ground floor bar, you
may want to sit there later?



and as the sign greeting us as we enters, helpfully says, we head upstairs!

For those of you in need of one, its in the corner on the right hand side.

The lift, that is.

What did you think I meant?






I did have a quiet word with him later on, not quite the way to welcome customers! He was suitably apologetic, he may even wear a suit next time we come as long as we let him know well in advance.





We notice the superb panoramic view of the bay from here as we walk to our tables and sit down,



and studying the menu. " You can also order drinks at the same time as they are very good at keeping track of individual expenditure. But you need to be honest otherwise I get charged for anything you inadvertently missed paying for".

"Here, here intone Anne and John Charrington, can't have that happening can we" as John quietly checks his wallet to make sure his credit card is in fact present and correct.

Poulet chasseur		Pan-fried chicken in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine
Steak-Frites		Pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves.
Gratin Méditerranéen		Ricotta, wild mushroom, spinach and roasted hazelnut 'veggie balls' baked in a rich tomato and béchamel sauce

<p>Roasted Haddock Fillet</p>		<p>Wrapped in Serrano ham with creamed leeks and a white wine and grain mustard sauce</p>
<p>Wild mushroom risotto</p>		<p>With seasonal wild mushrooms, spinach, peas, herbs and truffle oil served simply with a Parmesan crisp</p>
<p>House burger</p>		<p>100% prime British beef burger, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites.</p>
<p>Parmentier maison</p>		<p>A rich French-style cottage pie with ground beef and smoked bacon topped with pomme purée and served with seasonal vegetables</p>

Boeuf
bourguignon



Our signature dish for 25 years and now we've made it even better! Inspired by the classic French recipe, our marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

Miso roasted
aubergine



Miso marinated whole roasted aubergine served with beetroot houmous, mint, coriander, pomegranate seeds and couscous tabbouleh

Moroccan
Chicken



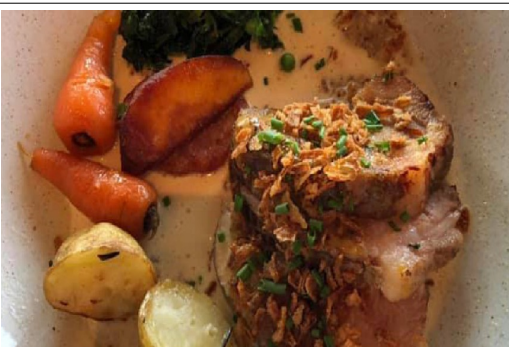
Lightly spiced, marinated chicken breast, couscous tabbouleh and harissa yogurt

Thai fishcake



Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with a crunchy slaw and sweet chilli sauce and your choice of pommes frites or house salad and topped with a poached egg

Honey-glazed pork medallions



With Morteau sausage, caramelised apples and Dijon bierre blanc

Harissa roasted vegetable salad



Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing. With grilled chicken or goat's cheese

8oz Rump Steak



Pan-fried Scottish pasture-fed 21 day-aged steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites a salad and shallot dressing.



Crème brûlée

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

Sticky toffee pudding with vanilla ice cream,





Chocolate brownie with warm chocolate sauce and salted caramel ice cream

Valrhona chocolate
mousse made with
luxurious Valrhona
French chocolate.
Topped with crème
Chantilly and
pistachio praline





Bistrot crêperie Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling: Lemon, Mixed Berry Compôte, Chocolate



Ice cream & sorbet Award-winning West Country farm organic ice cream and sorbets Please ask your server for flavours

Our typical rustic French cheese board served with biscuits, celery and red onion confiture: Camembert - A smooth, mild and buttery Camembert from the southwest of Paris Le Saint Flour Bleu - A rich and well-balanced creamy blue cheese Le Saint Mont des Alpes - A mature regional cheese with a nutty flavour



The Prix Fix Lunch is available today at ... roll of drums

1 course **10.95 •**

2 courses **12.95 •**

Quality wine by the glass

or why not share a bottle!



I am sure I heard "Can't I have my own" but could not identify the source, but I have my suspicions. Your orders are taken and its time to eat ... "And drink" says a now familiar voice.





Well lunch is over and, I am glad to say that when I check with the staff they confirm that everyone has paid, excluding me.

"Sorry" I mutter, pressure of looking after all these utterly delightful people" I reply

"By the way did any of you notice that they do afternoon tea? you may want to



consider it for later if you have room".

Back down the stairs and then outside the restaurant; time to address the group.