



To book please call us on 0113 2346553 or visit www.kendellsbistro.co.uk

Nos entrées

Olives de Provence – imported olives from Provence	3.00
Warm Baguette- olives- sundried tomatoes	
Pâté Maison	5.90
Gratin Lyonnais – French Onion Soup	6.90
Salade Roquefort – Chicory – Roquefort – Pear - Walnuts	6.90
Salade de chèvre – Goats cheese – Salad – Apple – Croutons	6.90
Huîtres Irlandaises – Six Cuan Oysters – Shallots Dressing or Grilled Garlic Herb Crumb	9.90
Escargots Bourgognes – 6 or 9 Burgundy snails – garlic butter	7.90/9.90
Moules Marinières – Mussels – Garlic – White Wine – Herbs -Cream	6.90
Soupe aux carottes – roast carrot soup – crème fraiche - coriander	5.50
Pate de foie gras – foie gras terrine – toasted brioche	9.00
Venaison fumée – smoked venison – beetroot Remoulade	7.90
Rilette de canard – potted duck – croutons – cornichons	6.50
Gesiers de canard – confit duck gizzards – poilane toast – duck liver pate	8.50
Saumon fumée – smoked salmon – horseradish cream	8.90
Soupe de poisson – homemade fish soup – Gruyere cheese – Rouille – croutons	7.50

Nos plats principaux

Côte de Bœuf – Ribeye Steak - Duck Fat Potatoes - Béarnaise Sauce	16.50
Poulet à L'Estragon Chicken Breast-Tarragon-White Wine	11.50
Steak au Poivre- Fillet Steak –Green Peppercorns – cognac - cream	23.50
Queue De Bœuf – Braised oxtail – red wine – mushrooms	14.50
Porc Boulangère – roast belly pork – potatoes – onions – garlic – tomatoes – aromatics	13.50
Sanglier – wild boar loin – rosti potato – smoked bacon –garlic – ceps-truffle oil	25.00
Confit de Canard – duck confit – celeriac Remoulade – smoked French sausage	13.90
Bœuf Bourguignon – braised ox cheek – red wine – mushrooms – bacon-mash	14.50
Chevreuril – venison loin – puff pastry – truffle – mushrooms – Madeira sauce	18.00
Caille – roast stuffed quail – guinea fowl pie	16.50
Carre d'agneau – roast rack of lamb – herb crust – ratatouille – roast garlic	22.00
Pintard veronique – guinea fowl – grapes – vermouth- cream	16.50
Tarte aux Poireaux – leek – Roquefort cheese tart	8.90
Menage aux Trois –Butter beans-tomato-aubergine/cauliflower-coriander batter/Leek-roquefort tart	8.90
Saumon – Grilled salmon –Fennel -mussels –saffron-coriander	14.50
Cabillaud – Roast cod fillet –Aioli-Tomato Basil Herb Crumb	14.90
Loup De Mer– Roast whole Seabass -tarragon butter	14.90

Nos desserts

Crème Brûlée	5.90
Petit Pot au Chocolat	5.90
Tarte au Citron	5.90
Tarte Tatin-Vanilla Parfait	5.90
Biscuit Glace-Cognac Chocolate Ganache-Praline	5.90
Cherry Frangipane-Vanilla Parfait	5.90
Poached William Pear-Bitter Chocolate Ice Cream	5.90
Fromage	7.50