

KENDELLS BISTRO

DU PAIN

Kendells homemade malted wholegrain fennel seed bread. Jersey butter. Homemade focaccia 4.50 Noccerella olives 4.50 Tapenade with croutes 4.50

ENTRÉE

SALADE FRISÉE 8.90
Smoked Bacon - Poached Egg - Croutons - Frisee Lettuce - French Dressing
✓ SALAD AU ROQUEFORT 9.90
roquefort. pear. chicory. walnuts. roquefort dressing
BOUDIN NOIR 9.50
french black pudding. apple puree. caramelised onions
GRATIN LYONNAISE 10.90
classic french onion soup. gruyere cheese. croutons
OEUF AUX MEURETTES 8.90
poached eggs. red wine sauce. bacon. roast shallot. mushroom garlic sourdough
TERRINE DE LAPIN AU PRUNEAUX 8.90
shredded rabbit. prunes. poivre vert. walnut crumb. apple puree

ESCARGOTS A LA BOURGUIGNONNE 10.50
burgundy snails (6) garlic parsley butter. puff pastry
PÂTÉ DE FOIE DE CANARD 8.50
smooth duck liver pâté. cognac. pickled red onions. chutney. sourdough toasts
✓ TARTE DE CHEVRE 7.90
goats cheese pickled beetroot orange tart. herb crumb
CROQUETTE DE JAMBON 9.90
shredded ham hock croquette. pea and mint puree
SALADE DE PROVENCE 8.90
beef tomato. red onion. rocket. basil. mozzarella. black olives
OSA MOELLE 12.90
roast marrow bones. parsley shallot caper salad. toasted sourdough

PLATS PRINCIPAUX

COTE DU BOEUF 76.00
side of Irish prime beef rib. chips. onion rings. pepper sauce. red wine mushroom sauce
+ average 900 grams - for 2 people +

LONGUE DE VENAISON holme farm venison loin. ox cheek croquette... 31.90
celeriac. bitter chocolate sauce
STEAK AU POIVRE VERT chargrilled rib eye steak. cognac. cream. green ... 29.50
peppercorns. onion rings. chips
JARRET DE JAMBON AU PISTOU slow braised ham hock. rosemary. 24.00
tomato. onions. garlic. chilli. basil broth. white beans. creamed potatoes
STEAK DIANNE grilled Irish rump steak. mushroom. red wine dijon. 29.50
mustard. cognac. fries
JARRET D'AGNEAU slow braised lamb shank rosemary vegetable broth... 28.00
mash
FOIE DE VEAU pan fried dutch calves liver. smoked bacon. onions. 23.90
creamed potatoes

PAVE D'AGNEAU roast rump of lamb potao rosemary shallot gratin. 26.00
redcurrant mint glaze
COTE DE VEAU grilled veal chop. cream. tarragon. mushroom. white 29.90
wine. truffle oil
JOUÉ DE BOEUF A LA BOURGUIGNONNE slow braised beef cheek. red 24.00
wine. lardons. shallots. garlic. mushroom. creamed potatoes
CONFIT DE CANARD duck confit. black pudding. duck fat. garlic 24.00
potatoes. Toulouse sausage. haricot vert
SUPREME DE VOLAILLE Roast stuffed breast of chicken. spinach. leeks... 19.90
crispy ham. white wine. cream sauce
CANARD PARMENTIER roast shredded duck gratin red wine truffle oil. 19.90
creamed potatoes. comte cheese

PLATS VÉGÉTARIENS 18.50

CAMEMBERT AU FOUR
baked whole camembert. honey chilli glaze. croutes
new potatoes. cornichons. grapes

BEIGNETS DU FROMAGE ET POIREAUX
gruyere cheese. cheddar cheese. leeks spinach
croquettes. tomato sauce. wild garlic mayonnaise

TART PROVENCAL
puff pastry tart. goats cheese aubergine spiced
tomato. chilli. roast red peppers

SUPPLEMENTS

CHOUX-FLEUR MORNAY 4.70
Cauliflower Cheese
POMME PUREE 4.20
creamed potatoes

POMME DAUPHINOISE 4.50
potatoes. garlic. cream
BROCOLI 4.20
broccoli. chilli. garlic

POMME FRITES 4.20
Chips
HARICOTS VERTS 4.20
Green beans

TEA TIME SET MENU

two courses £27.95. three courses £31.95. three courses and half a bottle of house wine £39.95 Available Tuesday - Thursday last orders 7:30pm - Friday and Saturday last orders 6:30pm

BOUDIN NOIR french black pudding. apple puree. caramelised onions
✓ TARTE DE CHEVRE spiced roast beetroot orange pickle tart.
goats cheese. herb crumb
GRATIN LYONNAISE classic french onion soup. gruyere cheese. croutons
PÂTÉ DE FOIE DE CANARD smooth duck liver pâté. cognac. pickled red
onions. chutney. sourdough toasts
SALMON RILLETTE salmon. mayonnaise. pink peppercorns. cucumber. red
onion. salad. croutones
CROQUETTE DE JAMBON shredded ham hock croquette. pea and mint puree

SUPREME DE VOLAILLE roast breast of chicken. spinach. leeks. crispy ham.
white wine cream sauce
PORC BOULANGER grilled pork chop. potato rosemary shallot gratin
CROQUETTE DE POISSON salmon. cod. bass. crushed new potato fishcake.
tartar sauce. chips
CANARD PARMENTIER roast shredded duck gratin red wine truffle oil.
creamed potatoes. comte. cheese
BEIGNETS DU FROMAGE ET POIREAUX gruyere cheese. cheddar cheese. leeks
spinach. croquettes, tomato sauce. herb garlic mayonnaise
STEAK FRITTES Rump steak. fries. peppercorn sauce
+ approx 8 ounce £3.50 supplement

DESSERTS 9.00

☉ HOMEMADE SORBET
ask for flavours
TARTE TATIN
warm apple tart. vanilla ice cream
FRANGIPANE AUX PRUNES
plums and almond frangipane. creme fraiche

FONDANT AU CHOCOLATE
warm dark chocolate sponge. vanilla ice cream
+ please allow 15 minute cooking time +
CREME BRULEE
vanilla pod custard. burnt sugar
LES FROMAGES 11.50
a selection of french cheeses. walnuts. grapes

ICE CREAM
homemade ice cream
PARFAIT AU FRAMBOISES
raspberry parfait
GÂTEAU BASQUE
Burnt Basque cheesecake. Caramel sauce