

KENDELLS BISTRO

DU PAIN

Bluebird bakery 7seed wholegrain sourdough. French butter 3.90 .Roast spiced mixed nuts 3.25. noccerella olives 3.25

ENTRÉE

SALADE FRISÉE 7.50
Smoked Bacon - Poached Egg - Croutons - Frisee Lettuce - French Dressing

BOUDIN NOIR 7.50
french black pudding. apple puree. caramelised onions

PÂTÉ DE CAMPAGNE 7.50
course French country terrine.

GRATINEE LYONNAISE 8.90
Classic French Onion Soup.Gruyere Cheese.Croutons

ESCARGOTS A LA BOURGUIGNONNE 9.50
burgundy snails (6) garlic butter.pastis

PÂTÉ DE FOIE DE CANARD 6.90
smooth duck liver pâté.cognac. pickled red onions.apple raising chutney. sourdough toasts

✓ SALAD AU ROQUEFORT 8.90
roquefort. pear. chicory. walnuts. roquefort dressing

✓ TARTE DE CHEVRE 7.50
goats cheese pickled beetroot orange tart

OUEF AUX MEURETTES 7.50

poached eggs.red wine sauce. bacon. roast shallot. mushroom garlic brioche croute

PLATS PRINCIPAUX

BOEUF BOURGUIGNON ox cheek- red wine - garlic - bacon - 18.90
mushrooms.creamed pots

COTE DE VEAU roast veal chop-cream-tarragon-mushroom-white. . . 29.90
wine. truffle oil

POITRINE DE PORC roast pork belly. apple cider glaze black 22.50
pudding .choux farci.crackling

CARRE D'AGNEAU roast rack of lamb, spinach chilli.pine nuts. 24.90
garlic

SUPREME DE VOLAILLE roast chicken breast. 17.90
cauliflower.leek.spinach cheese hash.tarragon cream

CHOUROUTE GARNI FORMIDABLE ham hock. toulouse. 24.90
sausage. montbelliard sausage. salt pork. boudin noir. sauerkraut. juniper. aromatics

STEAK AU POIVRE VERT chargrilled rib eye steak. cognac. cream. . . . 28.50
green peppercorns. fries

CASSOULET AU CONFIT DE CANARD braised duck leg.white 18.90
beans.smoked french sausage.toulouse sausage belly pork.white wine.tomato.aromatics

LONGUE DE VENAISON venison loin.crushed celeriac.oxtail 28.90
croquette red wine cassis bitter chocolate sauce

FOIE DE VEAU pan fried calves liver. smoked bacon.creamed 21.90.
potatoes

JARRET D'AGNEAU AUX FLAGOULET slow braised lamb 21.50
shank.flagoulet beans.white wine.aromatics

FILET DE BOEUF WELLINGTON 62.90

fillet steak. mushrooms truffle oil. pancake. parma ham puff pastry. madeira sauce green beans bacon. pomme dauphinoise
+ for 2 people +

PLATS VÉGÉTARIENS

AUBERGINE CHARLOTTE 16.50
layered aubergines. pasta rose harrisa, gigantes beans.peppers.cougettes
charred artichoke emmental cheese

CELERICAC WELLINGTON 16.50
roast celeriac. mushrooms.truffle mash. puff pastry. red wine beetroot glaze

SUPPLEMENTS

POMME FRITES 3.90
French fries
POMMES DAUPHINOISE 4.20
potatoes.cream.gruyere.garlic

HARICOTS VERTS 3.90
Green beans
CHOUXFLEUR MORNAY 4.50
Cauliflower Cheese

POMME PUREE 3.90
creamed potatoes
BROCOLI 3.90
tender stem broccoli.chilli.garlic

TEA TIME SET MENU

two courses £24.95. three courses £28.95. three courses and half a bottle of house wine £35.95 Available Tuesday - Thursday last orders 7:30pm - Friday and Saturday last orders 6:30pm

PÂTÉ DE CAMPAGNE course French country pâté.

GRATIN LYONNAISE classic French onion soup

✓ TARTE DE CHEVRE spiced roast beetroot orange pickle tart.
goats cheese. herb crumb

BOUDIN NOIR french black pudding. apple puree. caramelised onions

RAVIOLI AUX FRUIT DE MARE king prawn.scallops.salmon.lobster sauce

SUPREME DE VOLAILLE chicken breast. cauliflower.leek.spinach
cheese hash. tarragon cream

BOEUF BOURGUIGNON ox cheek. bacon. mushrooms lardons red wine
sauce.mash

CASSOULET AU CONFIT DE CANARD braised duck leg.smoked french
sausage. toulouse sausage.belly pork .white beans. tomato white wine.
aromatics.

CROQUETTE DE POISSON Salmon prawn & Cod Fishcake.sauce beurre
blanc

DESSERTS 6.90

☺ SORBET
Please ask about flavours
✓ POIRE POCHE AU VIN ROUGE
poached spiced pear. red wine. chocolate
brownie. ice cream
GATEAU AU FROMAGE
salted caramel cheesecake

CREME BRULEE
vanilla pod custard. burnt sugar
LES FROMAGES 9.50
A selection of french cheeses - walnuts - grapes
FONDANT AU CHOCOLAT
warm dark chocolate sponge. vanilla ice cream
+ please allow 15 minute cooking time +

TARTE TATIN
warm apple tart - Madagascan vanilla ice
cream
PROFITEROLES
Petit choux buns - Cream - Chocolate sauce
PAVLOVA AUX FRAISES
Pavlova. strawberry sauce. fresh strawberries