

KENDELLS BISTRO

DU PAIN

Bluebird bakery 7 seed wholegrain sourdough French butter 4.20 Noccerella olives 4.50 sun dried tomatoes tapenade with croutes 4.50

ENTRÉE

BOUDIN NOIR 9.50

french black pudding. apple puree. caramelised onions

OEUF AUX MEURETTES 8.90

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

CROQUETTE DE JAMBON 8.50

shredded ham hock croquette. puree peppered swede

RILLETTE DE LAPIN AU POIVRE VERT 8.90

shredded rabbit pâté. hazelnut crumb. parma ham. green peppercorns. creme de cassis

GRATIN LYONNAISE 10.90

classic french onion soup. gruyere cheese. croutons

SALADE FRISÉE 8.90

smoked bacon. poached egg. croutons. frisee lettuce. tomatoes. french dressing. new potatoes

PÂTÉ DE FOIE DE CANARD 8.50

smooth duck liver pâté. cognac. pickled red onions. chutney. sourdough toasts

ESCARGOTS A LA BOURGUIGNONNE 10.50

burgundy snails (6) garlic parsley butter. puff pastry

✓ SALAD AU ROQUEFORT 9.90

roquefort. pear. chicory. walnuts. roquefort dressing

✓ TARTE DE CHEVRE 7.90

goats cheese pickled beetroot orange tart. herb crumb

CREME DE CHAMPIGNONES 8.50

field mushroom soup. poached egg. white truffle oil. chives

PLATS PRINCIPAUX

SUPREME DE VOLAILLE chicken breast rolled with leeks. spinach. 19.90
potatoes garlic tomato. rosemary

JOUE DE BOEUF A LA BOURGUIGNONE slow braised beef cheek. 24.00
red wine. lardons. shallots. garlic. mushroom. creamed potatoes

EPAULE D'AGNEAU slow braised lamb shank. flageolet beans. 28.00
rosemary vegetable broth. mash

FOIE DE VEAU pan fried calves liver. smoked bacon. onions. 23.90
creamed potatoes

TOURNEDOS DE BOEUF grilled fillet steak. spinach. chilli garlic . . . 36.00
pine nuts. crispy pork cheek . truffle glaze

CASSOULET AU CONFIT DE CANARD duck confit. toulouse. 24.00
sausage. morteaux sausage. belly pork white beans. white wine.
aromatics

LONGUE DE VENAISON holme farm venison loin. ox cheek. 31.90
croquette. celeriac. bitter chocolate sauce

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

STEAK AU POIVRE VERT chargrilled rib eye steak. cognac. cream. . . . 29.50
green peppercorns. onion rings. chips.

JARRET DE JAMBON AU PISTOU slow braised ham hock. 24.00
rosemary. tomato. onions. garlic. chilli. basil broth. white beans creamed
potatoes

LAPIN AUX PRUNEAUX D'AGEN braised leg. shoulder of rabbit. 25.00
prunes. calvodos. cider. pasta

PLATS VÉGÉTARIENS 17.50

CAMEMBERT AU FOUR

baked whole camembert. honey chilli glaze. croutes new potatoes. balsamic
onions. cornichons

TART ALSACE

onion emantal cheese tart. poached egg. new potatoes celeriac remoulade

SUPPLEMENTS

POMME FRITES 4.20

Chips

POMME DAUPHINOISE 4.50

potatoes. garlic. cream

HARICOTS VERTS 4.20

Green beans

BROCOLI 4.20

broccoli. chilli. garlic

POMME PUREE 4.20

creamed potatoes

CHOUX FLEUR MORNAY 4.70

Cauliflower Cheese

TEA TIME SET MENU

two courses £26.95. three courses £30.95. three courses and half a bottle of house wine £38.95 Available Tuesday - Thursday last orders 7:30pm - Friday
and Saturday last orders 6:30pm

BOUDIN NOIR french black pudding. apple puree. caramelised onions

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

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

SAUMON RILLETTE potted poached salmon. smoked salmon.
sourdough toast

CROQUETTE DE JAMBON shredded ham hock croquette.
puree peppered swede

CREME DE CHAMPIGNONES field mushroom soup. white truffle oil.
chives

SUPREME DE VOLAILLE Roast chicken breast. leeks. spinach. potatoes
garlic tomato

JARRET DE JAMBON AU PISTOU slow braised ham hock. creamed
potatoes . rosemary. tomato. onions. garlic. basil

CROQUETTE DE POISSON salmon. cod. prawn. crushed new potato
fishcake. tartar sauce. chips

TART ALSACE onion emantal cheese tart. poached egg. new potatoes
celeriac remoulade

PAVE DE BOEUF roast rump of beef. chips. crispy onions. pepper sauce
+ medium rare only

DESSERTS 8.50

ICE CREAM

homemade vanilla ice cream

TARTE TATIN

warm apple tart. homemade vanilla ice cream

GATEAU AU FROMAGE

pineapple cheesecake. mango & pineapple rum.
hazelnut. biscuit crumble

☉ HOMEMADE SORBET

ask for flavours

CREME BRULEE

vanilla pod custard. burnt sugar

MOUSSE AU CHOCOLAT AUX CERISES

NOIRES

chocolate mousse. dark cherries. almond cocoa
crumb

LES FROMAGES 11.50

a selection of french cheeses. walnuts. grapes