

KENDELLS BISTRO

DU PAIN

7 seed wholegrain sourdough. French butter 4.20 Noccerella olives 3.90

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 brioche croute

CROQUETTE DE JAMBON 8.50
shredded ham hock croquette. puree peppered swede

GRATIN LYONNAISE 10.90
classic french onion soup. gruyere cheese. croutons

✓ TARTE DE CHEVRE 7.90
goats cheese pickled beetroot orange tart. herb crumb

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

SALADE DE TOMATE AU BOURSIN 8.90
tomato. boursin cheese. rocket leaf. pickled onions. basil

PÂTÉ DE CAMPAGNE 7.90
course French country terrine. cornichons. sourdough toasts

PLATS PRINCIPAUX

FILET DE BOEUF WELLINGTON 74.00
fillet steak. mushrooms truffle oil. pancake. parma ham puff pastry. madeira sauce. pomme dauphinoise. haricot vert
+ for 2 people +

SUPREME DE VOLAILLE Roast chicken breast. haricot vert. white wine. bacon. tarragon. pearl onions. duck fat potatoes 19.90

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

TOURNEDOS DE BOEUF grilled fillet steak brioche croute. mushroom duxelles. fried duck liver. madeira sauce 36.00

EPAULE D'AGNEAU slow roast lamb shank. butter beans. rosemary vegetable broth. mash 28.00

CROUPE D'AGNEAU roast rump of lamb. rosti potato cake. spinach roast shallots. rosemary jus 25.90

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

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

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

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

JARRET DE JAMBON BOULANGERE slow braised ham hock. potatoes. rosemary. tomato. onions. garlic

PLATS VÉGÉTARIENS

COCCOTTE DE CHAMPIGNON 17.50
mushrooms. red wine. garlic. root veg. tarragon. asparagus. potato cheese and chive crust

TART ET POIROUX AU ROQUEFORT 17.50
leek roquefort quiche. new potatoes. rocket salad

ARTICHAUT ROTI 17.50
roast artichokes. garlic shoot pesto. melted gruyere. harrisa spiced chickpeas.

SUPPLEMENTS

POMME FRITES 4.20
Chips

POMME DAUPHINOISE 4.50
potatoes. garlic. cream

HARICOTS VERTS 4.20
Green beans

CHOUXFLEUR MORNAY 4.70
Cauliflower Cheese

POMME PUREE 4.20
creamed potatoes

BROCOLI 4.20
broccoli. chilli. garlic

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

CROQUETTE DE JAMBON shredded ham hock croquette. puree peppered swede

RILLETTE DE SAUMON potted poached salmon. smoked salmon. sourdough toast

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

GRATIN LYONNAISE classic french onion soup. gruyere cheese. croutons

SUPREME DE VOLAILLE Roast chicken breast. haricot vert. white wine. bacon. tarragon. pearl onions. duck fat potatoes

JARRET DE JAMBON BOULANGERE slow braised ham hock. potatoes. rosemary. tomato. onions. garlic

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

PAVE DE BOEUF roast rump of beef. potato pancake. 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

CREME BRULEE
vanilla pod custard. burnt sugar

MOUSSE AU CAFÉ
Coffee Mousse. Hazelnut ice cream. Chocolate sauce

☉ HOMEMADE SORBET
ask for flavours

GATEAU AU FROMAGE
passion fruit cheesecake

LES FROMAGES 11.50
a selection of french cheeses. walnuts. grapes