

# KENDELLS BISTRO

Homemade bread with butter 4.90 - Noccerella olives 4.90

## LES ENTRÉES

- ESCARGOTS A LA BOURGUIGNONNE** burgundy snails (6) garlic parsley butter. puff pastry 12.90
- Veggie TARTE BETTERAVE ET CHÈVRE** goats cheese pickled beetroot orange tart. herb crumb 9.90
- PÂTÉ DE FOIE DE CANARD** smooth duck liver pâté. cognac. pickled red onions. chutney. sourdough toasts 9.90
- Veggie SALADE AU ROQUEFORT** roquefort. pear. chicory. walnuts. roquefort dressing 11.90
- OEUFS EN MEURETTE** poached eggs. red wine sauce. bacon. roast shallot. mushroom garlic sourdough 10.50
- SALADE FRISÉE** smoked bacon. poached egg. croutons. frisee lettuce. french dressing 9.90
- BOUDIN NOIR** french black pudding. apple puree. caramelised onions 11.50
- GRATINÉE LYONNAISE** classic french onion soup. gruyere cheese. croutons 12.50

## SUPPLÉMENTS 4.90

- CHOUX FLEUR MORNAY** Cauliflower Cheese
- POMME DAUPHINOISE** potatoes. garlic. cream
- HARICOTS VERTS** Green beans
- POMME FRITES** Chips
- POMME PUREE** creamed potatoes
- BROCOLI** broccoli. chilli. garlic

## PLATS PRINCIPAUX

- CÔTE DE BOEUF** grilled ribeye steak. chips. onion rings. tomato. Peppercorn sauce 38.00
- JARRET D'AGNEAU** slow braised lamb shank rosemary vegetable broth. mash 31.90
- CONFIT DE CANARD** slow roast duck leg. dauphinoise potatoes. haricot vert. shallots. black pudding 27.00
- PAVE D'AGNEAU** roast rump of lamb. lyonnaise potatoes french style peas. rosemary sauce 31.90
- COTE DE VEAU** grilled veal chop. cream. tarragon. mushroom. white wine. truffle oil 32.00
- JARRET DE JAMBON AU LENTILES DU PUY** slow braised ham hock. puy lentils. baby onions. garlic. red wine jus 24.00
- SUPREME DE VOLAILLE** roast chicken breast. spinach. leek and potato croquette. tarragon cream sauce 24.90
- JOUE DE BOEUF A LA BOURGUIGNONE** slow braised beef cheek. red wine. lardons. shallots. garlic. mushroom. mash 27.00
- Veggie CELERICAC WELLINGTON** roast celeriac mushroom duxelles. puff pastry. truffle chive mash. beetroot gravy 22.00  
» can be made vegan
- Veggie CAMEMBERT AU FOUR** baked whole camembert. honey chilli glaze. croutes. new potatoes. cornichons. grapes 22.00

## POISSONS

### LES ENTRÉES

- SOUPE DE POISSON** classic french fish soup. rouille. gruyère. croutons 12.50
- SAUMON RILLETTE** salmon. mayonnaise. pink peppercorns. red onion salad. sourdough toast 9.90

### PLATS PRINCIPAUX

- CABILLAUD** roast cod. tomato. basil. herb crust. pasta 30.00
- CROQUETTE DE POISSON** cod. salmon. prawn. fishcake. tartar sauce 22.00

## TEA TIME SET MENU

### LES ENTRÉES

- Veggie TARTE BETTERAVE ET CHÈVRE** roast beetroot orange pickle-goats cheese - pastry case - herb crumb
- PÂTÉ DE FOIE DE CANARD** smooth duck liver pâté. cognac. pickled red onions. chutney. sourdough toasts
- GRATINÉE LYONNAISE** classic french onion soup. gruyere cheese. croutons
- SAUMON RILLETTE** salmon. mayonnaise. pink peppercorns. red onion salad. sourdough toast
- BOUDIN NOIR** french black pudding. apple puree. caramelised onions

### PLATS PRINCIPAUX

- SUPREME DE VOLAILLE** roast chicken breast. spinach. leek and potato croquette. tarragon cream sauce
- CROQUETTE DE POISSON** salmon prawn cod fishcake. tartar sauce
- CONFIT DE CANARD** slow roast duck leg. dauphinoise potatoes. haricot vert. shallots. black pudding
- JARRET DE JAMBON AU LENTILES DU PUY** slow braised ham hock. puy lentils. baby onions. garlic. red wine jus
- Veggie CELERICAC WELLINGTON** roast celeriac mushroom duxelles. puff pastry. truffle chive mash. beetroot gravy

TEA TIME SET MENU: two courses £31.90. three courses £36.90. three courses and half a bottle of house wine £44.90 (Fizz it up and swap the Wine for Prosecco - £5 supplement) Available Tuesday - Thursday last orders 7:30pm Friday - Saturday last order 6:30pm