

Appetiser

Scallops

Scallop, Fondant, Pork, Cauliflower, Cumin

£14.95

Quail

Breast, Leg, Breakfast Flavours

£10.95

Salmon

Cured, Niçoise Garnish

£13.95

Pie

Pork, Prune, Egg, Pickle

£9.95

Risotto

Crab, Curry, Slow Cooked Duck Yolk

£9.95

Mackerel

Fish Finger, Apple, Salad Cream

£9.95

Cannelloni

Smoked Mushroom, Artichoke, Black Truffle

£9.95

Entrée

Beef

*Fillet, Steak and Kidney, Dauphinoise,
Confit Shallots*

£32.95

Seabass

Wild, Provençale Garnish, Bouillabaisse

£28.95

Venison

Saddle, Squash, Cabbage, Sprouts, Braised Potatoes

£29.95

Lemon Sole

Whole, Bourguignonne Garnish, Mash

£24.95

Reg's Duck

*Breast, Hash, Foie Gras, Cherries,
Chocolate Granola*

£26.95

Halibut

Poached in Red Wine, Celeriac, Chicken Wings

£27.95

For Two People to Share

Chateaubriand

*Seasonal Vegetables & Potatoes
(Carved at your Table)*

£69.95

Desserts

All £7.95

Apple

Strudel, Golden Raisin, Ginger Biscuit Ice Cream

Tart

*Custard, Blackcurrant, Liquorice Sorbet
(As seen on 'Britain's Best Dish—The Chefs',
appearance by Paul Beckley, Head Chef)*

Soufflé

Treacle Tart, Malted Milk Ice Cream

Chocolate

Fondant, Salted Caramel, Pistachio Ice Cream

Parfait

'Manchester Tart'

For Two People To Share

Assiette

Selection of "French" Desserts

£14.95

Liqueur Coffee

*Irish, Jamaican, Grand Marnier,
Amaretto, Tia Maria*

£8.50

Tea & Coffee £3.95

The French is extremely proud of its Provenance credentials and takes great pride in sourcing the very best ingredients. We also understand that we have an ethical responsibility to ensure that our supply chain at all times rear, prepare and transport their live produce in a humane and naturally occurring manner.