

CITRON

LE PETIT
FRENCH BISTRO

Provence on your doorstep

BRUNCH MENU : SATURDAY & SUNDAY 11-4

BREAKFAST

FULL FRENCH. 11

Toulouse sausage, streaky bacon, Cornish eggs, mushrooms & toast

VÉGÉTARIENNE*. 10

Cornish eggs, sundried pepper,, mushrooms, Puy lentuils, Provençal tomato

TARTINES

'TARTINE MAISON'*. 9

Cornish eggs, Provençal tomatoes, avocado & aioli

SMOKED SALMON. 11

Scrambled eggs

BRUNCH

STEAK HACHÉ HOLSTEIN. 12

Fried egg, capers, anchovies, frites

TOAST JOSEPHINE. 12

Streaky bacon, goats' cheese, avocado

MUSHROOM BRIOCHE*. 9

Fried eggs, creamed tarragon mushrooms

GRILLED CHICKEN PAILLARD. 9

Comté salad

SALAD OF SMOKED MACKEREL RILLETTES. 7

Fennel & orange

GAUFFRES

STREAKY BACON. 10

Fried eggs, maple syrup

FRUIT COMÔTE. 9

Devonshire cream ice cream

CONFIT DUCK LEG. 18

Fried egg, maple syrup

BURGERS

CRISPY AUBERGINE**. 14

Fennel & carrot rapé, frites

'LE BISTRO'. 16

Steak haché, aioli, onion confit , Comté , frites

LA MER

SEA BASS. 19

Chargrilled fennel, sundried red pepper, tapenade, aioli

GRILLED BRIXHAM SCALLOPS. 12 / 22

Pommes purée, crispy chicken skin

STEAKS (Herefordshire Snails +3)

Served with frites, watercress salad & choice of garlic or Provençal butter

250G ONGLET STEAK. 22 / 280G ENTRECÔTE. 30

LEGUMES

Petite Salade - Broccoli & Aioli* - French Beans & Persillade.** 5*

Gratin Dauphinois - Frites**.* 4

DESSERTS

PETIT CITRON*. 6

Lavender sablé, compôte, meringue

PETIT POT AU CHOC*. 6

Double cream, short bread crumb

CRÈME BRULÉE*. 7

Madagascan vanilla custard

BOULE DE SORBET**. 2

Amaretto & cherry sorbet

FROMAGE TASTER*. 4

Onion confit and cornichons

COUPE MAISON*. 4

Please ask

LE PRIX FIXE

2 COURSES. 19 / 3 COURSES. 23

Soup ou Pâté du Jour / Minute Steak Frites ou Poulet Dauphinois ou Socca / Pot Choc ou Le Petit Citron

***= plant based * = vegetarian*

A 12.5% discretionary service charge will be added to your total bill / Allergens & intolerances, please advise us

LES COCKTAILS

LILLET MARTINI 9
KIR ROYALE 11
CHAMPAGNE COCKTAIL 11

SMALL IS BEAUTIFUL...

We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the best wines

LES PETILLANTS

CRÉMANT DE CHÂTEAU DE LA PRESLE, BRUT
125ML 8 / BOTTLE 38

A fizzy great drink, lean, minerally & dry with lots of bubbles!

CHAMPAGNE GALLIMARD, BRUT RESERVE
125ML 11 / BOTTLE 55.00

Creamy, biscuity fizzy, the ideal apéritif

LES VINS BLANCS & ROSÉ

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

****LES VIGNES D'OC, 2018, Fresh, ripe, bright fruit (apéritif, vegetarian) 5 / 10 / 16 / 23**

****CHARDONNAY, LES VIGNES D'OC, 2018, Rounded & buttery, hints of oak (fish, duck) 6 / 11 / 17 / 25**

MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2018, Mineral & citrus perfection (shellfish, mushrooms) 29

SAUVIGNON, DOMAINE MONT D'HORTES, 2018, Zingy, zippy, gooseberry fruit (tomatoes, fish) 7 / 13 / 20 / 30

PICPOUL DE PINET, DOMAINE FONT-MARS, 2019, Crisp, fresh & tangy (spice, lentils, shellfish) 8 / 15 / 23 / 32

****PINOT BLANC, DOMAINE MITTNACHT FRÈRES, 2016, Aromatic & floral (spice, falafel, shellfish) 37**

SAUMUR, CHÂTEAU DE VILLENEUVE, 2020, Chenin blanc pear drop delight! (salads, goats' cheese) 43

CHABLIS, DOMAINE FÈVRE, 2018, Pure & long, classic French elegance (fish, goats' cheese, terrine) 48

****ROSÉ, LES VIGNES D'OC, 2018, Light strawberry fruit (salads, fish, goats' cheese) 6 / 11 / 17 / 25**

LES VINS ROUGES

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

****LES VIGNES D'OC, 2019, Soft, fruity & easy drinking (soup, terrine) 5.50 / 10 / 16 / 23**

****MERLOT, LES VIGNES D'OC, FRANCE, 2019, Blackcurrant & touches of tannin (steak, blue cheese, duck) 6 / 11 / 17 / 25**

MINERVOIS, DOMAINE DE L'HERBE, 2018, Rich, spicy, smooth & supple (duck, steak, chicken) 29

PINOT NOIR, VILLA DES CROIX, 2019, Wild raspberries & red currant, great value (scallops, duck) 30

BEAUJOLAIS-VILLAGES, DOMAINE ANDRÉ COLONGE, 2018, Delicious soft & crunchy fruit (steak, duck) 8 / 15 / 23 / 32

CÔTES DU RHÔNE, DOMAINE DE L'ESPIGOUETTE, 2017, Spicy fruit, dark & peppery (steak, burger) 8 / 15 / 23 / 32

CHÂTEAU ROUDIER, MONTAGNE ST. ÉMILION 2014, Blackcurrants & cedarwood, drinking superbly (duck, cheese) 40

TOUR DE BOUSCASSÉ, MADIRAN, 2011, Smooth & supple, perfumed with ripe tannins (steak, terrine, blue cheese) 48

****VEGAN FRIENDLY**

LES BOISSONS

METEOR LAGER 5 / CIDRE BRETON BOLÉE D'ARMORIQUE 6

LA MORTUACIENNE LEMONADE 5 / ORANGINA 4 / COCA 3 / DIET COKE 3

FRESH ORANGE JUICE 4

EVIAN 4 / PERRIER 4

TEA, TISANES & FULL ROAST COFFEES FROM 3