

# CITRON

LE PETIT  
FRENCH BISTRO

*Provence on your doorstep*

## SATURDAY & SUNDAY 10-4

### BREAKFAST

#### FULL FRENCH. 12

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

#### VÉGÉTARIENNE\*. 11

*Cornish eggs, sundried pepper, mushrooms, haricot beans, Provençal tomato*

### TARTINES

#### 'TARTINE MAISON'\*. 10

*Cornish eggs, Provençal tomatoes, avocado, aioli*

#### SUFFOLK SMOKED SALMON. 11.5

*Scrambled eggs*

### BRUNCH

#### STEAK HACHÉ HOLSTEIN. 12

*Fried egg, capers, anchovies, frites*

#### TOAST À LA JOSEPHINE. 12

*Streaky bacon, goats' cheese, avocado*

#### BRIOCHE AUX CHAMPIGNONS\*. 10

*Fried eggs, creamed tarragon mushrooms*

#### TOULOUSE SAUSAGES. 11

*Tomato & haricot bean stew*

#### FROMAGE BEIGNETS\*. 8

*Comté fritters, chive crème fraîche*

### GAUFRES

#### STREAKY BACON. 11

*Fried eggs, maple syrup*

#### SEASONAL FRUIT\*. 11

*Devonshire cream ice cream*

#### DUCK WAFFLE. 19.5

*Confit duck leg, fried egg, maple syrup*

### POISSONS

#### SEA BASS. 19.5

*Roast beetroot, rainbow chard and mustard sauce*

#### GRILLED BRIXHAM SCALLOPS. 22

*Celeriac purée, crispy bacon & apple*

#### PRAWNS PROVENÇAL. 24

*Chilli, white wine, thyme & garlic bread*

### BRIOCHEs

#### ROQUEFORT BRIOCHE. 19

*Steak haché, aioli, onion confit, frites*

#### 'LE BISTRO BURGER'. 16

*Steak haché, aioli, onion confit, Comté, frites*

### STEAKS (+ Burgundy Snails. 3)

#### 250G ONGLET STEAK. 23.5

*Bistro cut, frites, watercress salad, Garlic or Provençal butter*

#### 280G ENTRECÔTE. 30

*Scotch beef, frites, watercress salad, Garlic or Provençal butter*

### DESSERTS

#### PETIT CITRON\*. 7

*Lavender sablé, compôte, meringue*

#### PETIT POT AU CHOC\*. 7

*Double cream, short bread crumb*

#### CRÈME BRULÉE\*. 7

*Madagascan vanilla custard*

#### TORTE AU CHOCOLAT\*\*. 7.5

*Coconut cream, blackberries*

#### NOUGATINE GLACÉE\*. 7.5

*Cherry coulis*

#### VIN DOUX\*\*. 5

*Dessert wine, Muscat de Rivesaltes, 2017*

#### ROASTED PINEAPPLE\*\*. 7

*Rum syrup, coconut sorbet*

#### PLATEAU DE FROMAGES\*. 11

*Crottin de Chèvre, Roquefort, Comté*

#### WARM FRANGIPANE\*. 7.5

*Seasonally garnished*

### PRIX FIXE MAISON

*Soupe ou Entrée / Minute Steak, Garlic Butter ou Coq au Vin / Choc Pot ou Le Petit Citron*

**2 COURSES. 20 / 3 COURSES. 25**

*\*\*= plant based \*= vegetarian*

A 12.5% discretionary service charge will be added to your total bill / Please note we take cashless payments only

Allergens & intolerances, please advise us

## LES COCKTAILS      LES PETILLANTS

LILLET MARTINI 10  
KIR ROYALE 11  
CHAMPAGNE COCKTAIL 12

CRÉMANT DE CHÂTEAU DE LA PRESLE, BRUT  
125ML 8 / BOTTLE 40

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

CHAMPAGNE GALLIMARD, BRUT RESERVE  
125ML 11 / BOTTLE 57

*Creamy, biscuity fizzy, the ideal apéritif*

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 VINS BLANCS & ROSÉ

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

**\*\*LES VIGNES D'OC, 2019, Fresh, ripe, bright fruit (apéritif, vegetarian) 6 / 11 / 17 / 23**

**\*\*CHARDONNAY, LES VIGNES D'OC, 2020, Rounded & buttery, hints of oak (fish, duck) 7 / 13 / 20 / 26**

**\*\*MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2020, Mineral & citrus perfection (shellfish, mushrooms) 29**

**SAUVIGNON, DOMAINE MONT D'HORTES, 2019, Zingy, zippy, gooseberry fruit (tomatoes, fish) 8 / 15 / 23 / 32**

**PICPOUL DE PINET, DOMAINE FONT-MARS, 2020, Crisp, fresh & tangy (spice, lentils, shellfish) 9 / 16 / 25 / 35**

**\*\*SAUMUR, CHÂTEAU DE VILLENEUVE, 2019, Chenin blanc pear drop delight! (salads, goats' cheese) 45**

**BRISE MARINE, CHÂTEAU DE LA NEGLY, 2020, Bright, plump, plush & creamy (seafood, salads, goats' cheese) 47**

**\*\*CHABLIS, DOMAINE FÈVRE, 2019, Pure & long, classic French elegance (fish, goats' cheese, terrine) 48**

**CÔTES DE PROVENCE, CHÂTEAU ROUBINE, 2020, Scrumptious, hazelnut hints (fish, apéritif) 50**

**\*\*ROSÉ, LES VIGNES D'OC, 2020, Light strawberry fruit (salads, fish, goats' cheese) 7 / 13 / 20 / 26**

**\*\*ROSÉ, CÔTEAUX D'AIX-EN-PROVENCE, TOUR CAMPANETS, 2020, Pale, bright & crisp (olives, artichoke, goats' cheese) 39**

## LES VINS ROUGES

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

**\*\*LES VIGNES D'OC, 2020, Soft, fruity & easy drinking (soup, terrine) 6 / 11 / 17 / 23**

**\*\*MERLOT, LES VIGNES D'OC, FRANCE, 2019, Blackcurrant & touches of tannin (steak, blue cheese, duck) 7 / 13 / 20 / 26**

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

**\*\*PINOT NOIR, VILLA DES CROIX, 2020, Wild raspberries & red currant, great value (scallops, duck) 32**

**\*\*BEAUJOLAIS-VILLAGES, DOMAINE ANDRÉ COLONGE, 2019, Delicious soft & crunchy fruit (steak, duck) 9 / 16 / 25 / 35**

**\*\*CÔTES DU RHÔNE, DOMAINE DE L'ESPIGOUETTE, 2018, Spicy fruit, dark & peppery (steak, burger) 9 / 16 / 25 / 35**

**CLOS LA COUTALE, AC CAHORS, 2019, Malbec at its best (steak) 39**

**CHÂTEAU ROUDIER, MONTAGNE ST. ÉMILLION, 2015, Blackcurrants & cedarwood, drinking superbly (duck, cheese) 45**

**REUILLY, DOMAINE CORDAILLAT, 2020, Strawberries & raspberries, brilliant Burgundy alternative (duck, chicken) 47**

**\*\*TOUR DE BOUSCASSÉ, MADIRAN, 2016, Smooth & supple, perfumed with ripe tannins (steak, terrine, blue cheese) 50**

**\*\*VEGAN FRIENDLY**

## LES BOISSONS

METEOR LAGER 5 / PIETRA CORSICAN BEER 6 / CIDRE BRETON 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