

"Cassis & Lavender G & T"

£6.50

CITRON

LE PETIT
FRENCH BISTRO

Provence on your doorstep

BAGUETTE, LESCURE BUTTER*. 3.5 ROSEMARY FOUGASSE**. 5.95 PROVENÇAL OLIVES**. 3.95

PROVENÇAL STARTERS

PANISSE**. 6.5

Chickpea chips, rosemary salt, aioli

ANCHOÏADE TOAST. 6.5

Anchovy relish, chopped egg, walnuts, parsley

PRAWNS PROVENÇAL. 12.95

Chilli, garlic, white wine & thyme

GARLIC WOODLAND MUSHROOMS**. 7.95

Sourdough toast, truffle mayonnaise

RUSTIC MEDITERRANEAN FISH SOUP. 9.95

Comté & aioli croûtons, Ricard dash

HORS D'OEUVRES

GRILLED BRIXHAM SCALLOPS. 12.95

Pomme purée, crispy bacon

SOUPE DU JOUR*. 6.95

Seasonally garnished

TERRINE DE CAMPAGNE. 8.5

Coarse pork terrine, onion confit, cornichons, sourdough toast

FROMAGE BEIGNETS*. 7.95

Comté fritters, chive crème fraîche

WARM CROTTIN TARTELETTE*. 8.5

Goat's cheese, caramelised red onions & rosemary

POISSONS

SEA BASS. 19.95

Braised Puy lentils, sauce verte

GRILLED BRIXHAM SCALLOPS. 24.95

Pomme purée, crispy bacon

PRAWNS PROVENÇAL. 24.95

Chilli, white wine, thyme & garlic bread

PROVENCE

NOUILLES À LA PROVENÇALE**. 12.95

Linguini pasta, sundried red peppers & pistou sauce

"SOCCIZZA"**. 11.95 (+ Crottin. 5)

Marseille-style chickpea pizza, tomato, artichokes & olives

Walnut Salade*. - Broccoli & Aioli*. - French Beans & Persillade**. 5 // Gratin Dauphinois*. - Frites**. 4

VIANDES

'LE BISTRO BURGER'. 16.95

Steak haché, aioli, onion confit, Comté, frites (+ Roquefort. 3)

GRILLED CHICKEN SUPRÊME. 17.95

Sauce aux champignons, potato Sarladaise

CONFIT DUCK LEG. 19.95

Hispí cabbage, grain mustard sauce, gratin dauphinois

STEAKS (+ Burgundy Snails. 3)

250G ONGLET STEAK. 25

Bistro cut, frites, petite salade, Garlic or Provençal butter

280G ENTRECÔTE. 32.95

Scotch beef, frites, petite salade, Garlic or Provençal butter

DESSERTS

PETIT CITRON*. 6.95

Blackberries & candied citrus

PETIT POT AU CHOC*. 6.95

Double cream, sablé biscuit

CRÈME BRULÉE*. 7.95

Madagascan vanilla custard

TORTE AU CHOCOLAT**. 7.95

Coconut chantilly

RHUBARB NUT CRUMBLE**. 7.5

Raspberry & rhubarb ice cream

VIN DOUX**. 5.95

Dessert wine, Muscat Beaumes de Venise,

NOUGATINE GLACÉE*. 7.5

Caramelised hazelnuts & cherry coulis

PLATEAU DE FROMAGES*. 12

Crottin de Chèvre, Roquefort, Comté

GÂTEAU D'ÉPICES*. 7.5

Ginger sponge, cider caramel

PRIX FIXE MAISON

Soupe ou Entrée / Grilled Chicken ou Bar Steak Frites / Choc Pot ou Le Petit Citron

2 COURSES. 21 / 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

MONDAYS

**‘LUNDI VERT’
MEAT FREE MONDAYS
50% OFF**

*Enjoy 50% off all plant based & vegetarian starters & mains
Showing off that French food is not all about meat & dairy!*

TUESDAYS

**‘MARDI MADNESS’
STEAK NIGHT
25% OFF ALL STEAKS!**

*Topped with our wonderful garlic butter, a petite salade of watercress & rocket
and a healthy side of frites!*

We also include a glass of our lovely Les Vignes d’Oc rouge on the house. Santé!

SATURDAY & SUNDAYS

**BREAKFAST & BRUNCH EARLY BIRD
50% OFF
10AM-11AM**

Get in early & enjoy 50% off selected breakfast & brunch dishes!