

"Cassis & Lavender G & T"

£6.50

LE PETIT CITRON

FRENCH BISTRO

Provence on your doorstep

SATURDAY & SUNDAY 10-4

BREAKFAST

FULL FRENCH. 13

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

VÉGÉTARIENNE*. 12

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

TARTINES

'TARTINE MAISON'*. 11

Cornish eggs, Provençal tomatoes, avocado, aioli

SUFFOLK SMOKED SALMON. 12

Scrambled eggs

GAUFRES

STREAKY BACON. 12

Fried eggs, maple syrup

SEASONAL FRUIT*. 11

Devonshire cream ice cream

DUCK WAFFLE. 19.95

Confit duck leg, fried egg, maple syrup

BRIOCHEs

ROQUEFORT BRIOCHE. 19.95

Steak haché, aioli, onion confit, frites

'LE BISTRO BURGER'. 16.95

Steak haché, aioli, onion confit, Comté, frites

BRUNCH

STEAK HACHÉ HOLSTEIN. 13

Fried egg, capers, anchovies, frites

TOAST À LA JOSEPHINE. 12

Streaky bacon, goats' cheese, avocado

BRIOCHE AUX CHAMPIGNONS*. 11

Fried eggs, creamed tarragon mushrooms

TOULOUSE SAUSAGES. 14

Haricot bean casserole

GRILLED BRIXHAM SCALLOPS. 12.95 / 24.95

Pomme purée, crispy bacon

LES PLATS

SOCCIZZA**. 11.95 (+ Crottin. 5)

Marseille style chickpea pizza, tomato, artichokes & olives

GRILLED CHICKEN SUPRÊME. 17.95

Sauce aux champignons, potato Sarladaise

PRAWNS PROVENÇAL. 24.95

Chilli, white wine, thyme & garlic bread

STEAKS (+ Burgundy Snails. 3)

250G ONGLET STEAK. 25

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

280G ENTRECÔTE. 32.95

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

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

DESSERTS

PETIT CITRON*. 6.95

Compôte, 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, 2018

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!