

Bienvenue

Warm Baguette* <i>Lescure Butter & Tapenade</i>	4.95
Pain Grillé À l'Ail* <i>Grilled Garlic Bread</i>	4.95
Maïs Soufflé, Gras De Canard <i>Duck Fat Popcorn</i>	2.95
Marinated Olives Herbes De Provence**	4.75
Panisse De l'Estaque** <i>Fried chickpea chips & rosemary salt. A Marseille street food classic.</i>	6.95

Escargots Au Beurre Persillé

*Burgundy snails out of their shells
Served with a parsley and garlic butter*

6 for 11.95 / 12 for 19.95

Entrées Provençales

Anchoïade Tartinette <i>Anchovy relish, walnuts, egg & parsley on sourdough</i>	7.95
Petit Soufflé Au Chèvre Blanc* <i>Twice baked goats' cheese soufflé with gouda cream</i>	9.95
Butternut Squash & Harissa Paté** <i>Coriander & lime, sourdough toast</i>	7.95
La Soupe De Poisson <i>Rustic mediterranean fish soup with saffron & Pernod. Garnish of aioli, comté & croûtons. Ricard dash.</i>	11.95

Oeufs

Streaky Bacon Waffle <i>Fried Cornish eggs & maple syrup</i>	13.95
Smoked Salmon <i>Scrambled eggs & toasted sourdough</i>	13.95
Brioche Aux Champignons* <i>Creamed garlic mushrooms, fried Cornish eggs</i>	11.95
Steak Haché Holstein <i>Fried egg, anchovies, capers, wanut salad & frites</i>	17.95

**Plant Based *Vegetarian

Allergens & Intolerances, please advise us

Please note we take card payments only / Wine Corkage from £18 per bottle / Cake Corkage £6 per person

LE PETIT CITRON

FRENCH BISTRO

BRUNCH MENU (Saturday & Sunday 11am-3pm)

Chez Nous

*Inspired by the flavours of provence & the south west of France. Food that warms the soul.
Apéros - Grignoter - Entrées - Spécialités - Vins - Desserts - Digestifs - Tisanes
Et voilà...The Provençal way on your doorstep!*

Petit Dejeuner

The Full French <i>Toulouse sausage, streaky bacon, Cornish eggs, mushrooms, toast</i>	16.95
Provençal Breakfast** (+ eggs 3.50) <i>Mushrooms, rosemary sausage, haricot beans, toast</i>	12.95
Duck Waffle <i>Confit duck leg, fried egg & maple syrup</i>	21.50

Plats

St. Jacques Gratinée Aux Crevettes	21.95 / 27.95
<i>Creamy scallop & prawn gratin, sold by the shell, 3 or 4</i>	
Loup De Mer	21.50
<i>Pan fried sea bass, cauliflower, samphire & curry oil</i>	
Basquaise Butterbean & Olive Stew**	16.95
<i>A rich stew of tomatoes, peppers, orange, & smoked paprika. Served with vegan aioli & saffron rice</i>	

Spécialités Du Weekend

Poulet En Croûte Aux Champignons 19.95
Chicken, mushroom & tarragon pastry, creamed potatoes

Le Cassoulet Maison À Partager (for 2) 45.00
Duck confit, Toulouse sausage, bacon, haricots provençale, breadcrumbs & garlic butter

Roquefort Burger

Steak haché, brioche bun, onion confit, cornichons, aioli, shallots, Roquefort & frites (or swap for Comté) - 19.95

Steak Frites

All our beef is purebred Aberdeen Angus from the Scottish Highlands, ideally suited to producing premium quality beef & served with frites & petite salade. Your choice of butter: parsley & garlic **or** anchovy & caper Provençal.

250g Onglet - Butcher's Cut 29.95

Known for its hidden deliciousness. Cooked very quickly on a high heat & served very pink. Extremely juicy and melt in the mouth, onglet is prized for its flavour in France.

280g Entrecôte - Sirloin 37.00

Located between the fore-rib & the rump, with a delicious rich flavour & tenderness with a thin edge of fat for added beefy flavour. A classic leaner, juicy steak cooked pink.

Sides

Walnut Salade* / French Beans & Persillade** / Grilled Tenderstem Broccoli & Aioli* / Pomme Purée*
Gratin Dauphinois* / Frites** 5.00

Prix Fixe

Potage Maison / Entrée Du Jour - Minute Steak Frites / Plat Du Jour - Le Petit Citron / Pot Au Chocolat
3 COURSES £27.50

Apéros

Pastis <i>Ricard de Marseille. A classic French anise liqueur</i>	6.00
Mauresque <i>A tall anise apéro of Ricard & almond orgeat</i>	6.00
Noilly Prat <i>Dry white Marseillan vermouth, ice & lime</i>	6.00
Lillet & Peach Fizz <i>Topped with perrier & bitters</i>	6.95
Cassis & Lavender G&T <i>Lavender syrup, gin, cassis, lime & tonic</i>	8.95
Mimosa <i>Crémant, orange juice & framboise</i>	8.95
Lillet <i>Lillet, on ice with orange slice</i>	6.00
Coupe De Champagne <i>Gallimard Père et Fils, citrus arômes & biscuity finish</i>	12.00

Domaine Tours Campenet

A seductive Rosé with a fruity bouquet and fresh palate! Emmanuelle Baude & her wonderful team produce this amazing organic wine in the heart of Provence.

125ml / 250ml pichet / 500ml carafe / Bottle

7.00 / 15.00 / 27.00 / 39.00

Desserts

Crème Brûlée* <i>Madagascan vanilla custard with a burnt sugar topping</i>	8.95
Le Petit Citron* <i>Set lemon cream with candied citrus & meringue</i>	7.50
Petit Pot Au Chocolat* <i>Warm pot of baked dark chocolate, sablé shortbread</i>	7.50
Yorkshire Rhubarb Nut Crumble* <i>Devonshire Cream Ice Cream</i>	7.95
Seasonal Frangipane* <i>Classic sweet amond & butter tart</i>	8.95
Rhum Baba Aux Raisins* <i>Rum soaked raisin brioche with crème Chantilly</i>	9.95
Torte Au Chocolat** <i>Blackcurrant sorbet</i>	8.95
Plateau De Fromage <i>Vache : Reblochon, Comté / Brebis : Roquefort served with walnuts, apple chutney & bread.</i>	12.95
Vin Doux** <i>Dessert wine : Muscat Beaumes De Venise</i>	6.95

La Carte Des Vins

Cocktails

ST. GERMAIN SPRITZ	12	PARIS DAIQUIRI	12
<i>Crémant, elderflower liqueur & lime</i>		<i>St Germain, white rum, almond syrup, framboise</i>	
CHAMPAGNE COCKTAIL	13	MISTRAL MARTINI	12
<i>Champagne, Armagnac, bitters</i>		<i>Rosé Gin, Lillet Blanc, Noilly Prat</i>	

Kirs

CASSIS / FRAMBOISE / FLEUR DE SUREAU 6
<i>White wine with your choice of : blackcurrant / raspberry / elderflower</i>
ROYALE 12
<i>Champagne, crème de cassis</i>

Champagnes & Pétillants

♦GALLIMARD CHAMPAGNE, BRUT RESERVE	12	60
<i>Creamy, biscuity fizz, the ideal apéritif</i>		
♦BEAUMONT DES CRAYÈRES, GRAND ROSÉ		75
<i>Fresh raspberry aromas. Perfect for celebrations!</i>		
GILLES & ROMAIN COLLET, CRÉMANT DE BOURGOGNE	10	50
<i>Aromas of citrus & brioche with hints of spice</i>		

We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the very best wines. Our short bistro inspired wine list represents the most delicious varieties of French wines from Champagne, Rhône, Languedoc, Bordeaux, Burgundy & Loire...
...À Votre Santé!

Mocktails

*LAVENDER & LEMON REFRESHER	7
<i>Mortuacienne cloudy lemonade, lavender syrup</i>	
*LE LIMOUSIN	7
<i>Elderflower cordial, apple juice, lime</i>	
*ORANGINA NO-JITO	6
<i>Orangina, lime & mint on ice</i>	

Les Vins Blancs & Rosé

125ml 250ml 500ml 750ml
glass pichet carafe bottle

♦VINS DE PAYS D'OC BLANC, 2022	6	11	21	27
<i>Fruit driven blend of Terret & Grenache (apéritif, vegetarian)</i>				
♦SAUVIGNON VINS DE PAYS D'OC, 2022	7	13	24	29
<i>Zingy, zippy, gooseberry fruit (fish, vegetarian)</i>				
♦CHARDONNAY, DOMAINE MONT D'HORTES, 2021	7	13	24	29
<i>Rounded & buttery, hints of oak (fish, duck)</i>				
VIIGNIER, CHÂTEAU LA BASTIDE, 2022				34
<i>Wonderfully rounded & hints of nuttiness (fish, chicken)</i>				
♦MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2022				36
<i>Mineral Melon de Bourgogne & citrus fruit perfection (shellfish, mushrooms)</i>				
PICPOUL DE PINET, DOMAINE FONT-MARS, 2022	9	16	30	39
<i>Crisp, fresh & tangy (spicy food, shellfish)</i>				
♦VOUVRAY, VIGNEAU SELECTION, CHENIN BLANC, 2021				47
<i>Apple & quince freshness! (fish, seafood, goats' cheese)</i>				
♦SANCERRE, DOMAINE REVERDY, 2022				49
<i>Loire Sauvignon classic, honey & grapefruit hints (fish, seafood)</i>				
♦CHABLIS, DOMAINE FÈVRE, 2022				55
<i>Pure & long, classic Chardonnay elegance (fish, cold meats)</i>				
♦ROSÉ, LES VIGNES D'OC, 2022				29
<i>Light strawberry fruit, Grenache & Syrah (fish, goats' cheese)</i>				
♦ROSÉ, AIX-EN-PROVENCE, TOUR CAMPANETS, 2022	7.5	15	27	39
<i>Pale & bright blend of Syrah, Grenache & Carignan (olives, cheese, cold meats)</i>				

Les Vins Rouges

125ml 250ml 500ml 750ml
glass pichet carafe bottle

♦LES VIGNES D'OC ROUGE, 2022	6	11	21	27
<i>Soft, fruity blend of Grenache, Merlot & Cinsault (soup, cold meats)</i>				
♦MERLOT, LES VIGNES D'OC, FRANCE, 2022	7	13	24	29
<i>Blackcurrant & touches of tannin (beef, blue cheese, duck)</i>				
CORBIÈRES, CHÂTEAU LA BASTIDE, 2022				34
<i>Round, ripe & juicy Syrah, Grenache, Mourvèdre (duck, beef, chicken)</i>				
VAUCLUSE, BURLE 'EST-CE QUE?', 2021				36
<i>Generous dark berries of Grenache & Syrah with a spicy kick (beef, poultry)</i>				
♦PINOT NOIR, VILLA DES CROIX, 2021	9	16	30	39
<i>Wild raspberries & red currant, great value (shellfish, duck)</i>				
♦CÔTES DU RHÔNE, DOMAINE L'ESPIGOUETTE, 2021	9	16	30	39
<i>Grenache & Syrah excellence, spicy, dark & peppery (beef, duck)</i>				
♦CHIROUBLES, LA FORGE, 2021				45
<i>Ripe & juicy, Beaujolais Gamay classic (beef, duck)</i>				
♦CAHORS, CLOS LA COUTALE, MALBEC, 2021				47
<i>With 20% Merlot, this is a benchmark red for Cahors wines (beef)</i>				
♦MINERVOIS, DOMAINE DE L'OSTAL, 2021				49
<i>Harmonious, dark & silky. Grenache, Syrah & Carignan (steak, cheese)</i>				
MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2019				55
<i>Merlot heavy Bordeaux, blackcurrants, cedarwood (duck, cheese)</i>				
WINE OF THE MONTH				
<i>See blackboard for delicious wine specials.....</i>				

♦VEGAN FRIENDLY

Bières, Cidres & Boissons

METEOR SANS ALCOOL LAGER	5
METEOR LAGER	5.5
PIETRA BIÈRA CORSA AMBRÉE	6.5
MAISON SASSY CIDRE BRUT	7
LA MORTUACIENNE LEMONADE	5
ORANGINA	5
COCA / COKE ZERO	4
JUS D'ORANGE / JUS DE POMME	4.5
EAU MINÉRALE 75CL : PLATE / PÉTILLANTE	6

Thés Mariage Frères

FRENCH BREAKFAST / EARL GREY IMPERIAL	
JASMINE MANDARIN	3.95

Tisanes

MENTHE / CITRONELLE	3.95
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Café Arabica

CAFÉ NOIR / NOISETTE / AMERICAINE FILTRÉ	3.95
CAFÉ AU LAIT / CAPPUCCINO / GRAND CAFÉ NOIR	4.5
BOL DE CHOCOLAT CHAUD	6

Quatre Quart Au Citron

2 delightful Menton influenced mini lemon cakes - 2.95

A 12.5% optional service charge will be added to your bill