



*la Cloche at*  
**THE LION**

**Starters**

<b>Soupe du jour</b>	<b>£ 6.95</b>
Onion soup, croutons with melted Emmental cheese	
<b>Cocktail d'écrevisses et crevettes roses</b>	<b>£ 8.95</b>
Crayfish and prawns Cocktail salad	
<b>Rillettes de canard, légumes marinés</b>	<b>£ 6.95</b>
Duck rillettes served with pickles	
<b>Escargots de bourgogne au beurre d'ail</b>	<b>£ 6.95</b>
6 or 12 Burgundy snails in garlic and parsley butter	<b>twelve £ 13.50</b>
<b>Tartelette aux oignons rouges, tomate et St Marcellin rôti</b>	<b>£ 6.95</b>
St Marcellin cheese with red onion and tomato tartlet (v)	
<b>Gaspacho de tomates, tartine de jambon serrano</b>	<b>£ 8.95</b>
Tomato gaspacho served with Serrano ham on toast	
<b>Saint Jacques poêlées a la crème d'herbes</b>	<b>£ 10.95</b>
Pan-fried scallops with herbs cream	

**Main courses**

<b>Poisson du jour</b>	
- Pan fried squid, virgin sauce and vegetables	<b>£ 14.95</b>
- Baked sea bream served with lemon butter sauce and vegetables	<b>£ 18.95</b>
<b>Daube de bœuf provencale aux olives, pommes nouvelles</b>	<b>£ 13.95</b>
Provençal beef stew with olives, steamed new potatoes	
<b>Confit de canard, pommes sautées, légumes de saison et salade</b>	<b>£ 14.95</b>
Duck leg confit, sautéed potatoes and vegetables, salad	
<b>Epaule d'agneau confite, haricots blancs de Paimpol</b>	<b>£ 15.95</b>
Slowly roasted lamb shoulder served with Paimpol beans and sweet potato	
<b>Faux filet grillé, sauce au poivre et gratin de légumes d'antan</b>	<b>£ 18.95</b>
Grilled sirloin steak served with a green peppercorn sauce, leek and potato gratin	
<b>Carré d'agneau rôti, jus au romarin, gratin de légumes d'antan</b>	<b>£ 24.95</b>
Roasted rack of lamb, rosemary jus, vegetables gartin	
<b>Végétarien du jour (v)</b>	<b>£ 10.95</b>
Baked potatoes and red onions, Reblochon cheese vegetarian tartiflette	

- Homemade French fries £ 3.50 - Leek and potato gratin £ 3.50  
- Green salad with vinaigrette £ 2.50 - Mixed green vegetables £ 3.50

## Desserts

<b>Tarte au citron, chantilly</b> Lemon tart with Chantilly cream	<b>£ 5.95</b>
<b>Crème brûlée à la Vanille</b> Classic Vanilla crème brûlée	<b>£ 5.95</b>
<b>Meringue et fruits servis avec chantilly</b> Eton mess with red fruits, Chantilly cream and vanilla ice cream	<b>£ 5.95</b>
<b>Mousse au chocolat</b> Chocolate mousse served with Chantilly cream	<b>£ 5.95</b>
<b>Sélection de glaces et sorbets</b> Selection of Ice cream (vanilla, coconuts milk, pistachio) sorbet (chocolate, strawberry)	<b>£ 5.95</b>
<b>Tarte aux poires Bourdaloue, sauce au chocolat</b> Pear and almonds tart with chocolate sauce	<b>£ 5.95</b>

## Fromages

Roquefort	<b>£ 3.50</b>
Cheese selection	<b>£ 7.95</b>

## *Sur le pouce*

Pan fried eggs Catalan Style with potatoes and chorizo sausage	£ 6.95
Open Omelette with fresh Herbs	£ 5.95
Le Sandwich du Lion	£ 5.95
Croque Monsieur Toasted sandwich of ham, cheese and béchamel	£ 5.50
Croque Madame As croque monsieur with a fried egg on top	£ 5.95
Roast mini Camembert	£ 7.95
La Cloche Platter to share( <i>Charcuteries and Cheeses</i> )	£ 12.95

## Sweet Wines

-Monbazillac Jour de fruit France	(125 ml) £ 6.50	(375 ml) £ 18.50
-Banyuls Clos des Paulilles	(125 ml) £ 7.50	(500 ml) £ 29.00
-Muscat de Saint Jean Minervois	(125 ml) £ 8.25	(500 ml) £ 32.00

## Coffee and tea

Black, espresso £ 1.90	White coffee, Cappuccino or Double espresso £ 2.25	Liquor Coffee £ 5.00
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint-Green tea) £ 2.25		