



la Cloche at
THE LION

LE MENU DU DIMANCHE

SET LUNCH MENU 2 COURSES £ 17.95/3 COURSES £ 20.00

Entrées

Soupe du jour

Courgette, green pea and coriander soup served with croutons (v)

Tartelette à l'oignon rouge et tomate, Saint Marcellin rôti

Saint Marcellin cheese with red onion and tomato tartlet (v)

Escargots de bourgogne au beurre d'ail

6 Burgundy snails in garlic and parsley butter

Terrine de campagne et ses condiments

Country style homemade terrine served with vegetable pickles

Cocktail d'écrevisses et crevettes roses

Crayfish and prawns Cocktail salad

Moules grillées à la Provençale

Grilled Mussels with Provençal crust

Melon de Charente, jambon serrano

Charentais melon with Serrano ham

Plats

La Rôtisserie du Dimanche :

- Roast Lamb with traditional trimmings
- Roast sirloin served with traditional trimmings, Yorkshire pudding and horseradish cream

Poissons du jour

- Steamed smoked haddock served with lemon butter sauce and vegetables
- Steamed monkfish, tartar sauce and vegetables **(Supp £ 5.00)**

Confit de canard, pommes sautées, légumes de saison et salad

Duck leg confit, sautéed potatoes and vegetables, salad

Vegetarien du jour (v)

Baked potato with onions, Maroilles 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

Tarte au citron, chantilly
Lemon tart with Chantilly cream

Tarte aux poires Bourdaloue, sauce au chocolat
Pear and almonds tart with chocolate sauce

Crème brulee
Vanilla crème brulee

Meringue et fruits servis avec chantilly
Eton mess with red fruits, Chantilly cream and vanilla ice cream

Crumble aux fruits rouges, glace vanille
Apple and Red fruits crumble served with vanilla ice cream

Mousse au chocolat
Chocolate mousse served with Chantilly cream

Sélection de fromages
Cheese selection

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