

Aperitifs

OLIVES 2.60
MARINATED MIXED OLIVES

BREAD 2.40
FRESHLY BAKED SOUR DOUGH BAGUETTE

SAUCISSON SEC
AVEC JAMBON DE PARME 3.95
SAUCISSON SEC, JAMBON DE PARME,
MIXED OLIVES AND CORNICHON

PISSALADIÈRE 4.50
AUTHENTIC FLATBREAD FROM PROVENCE WITH
CARAMELISED ONIONS,
ANCHOVIES AND BLACK OLIVES
OR
CARAMELISED ONION, REBLOCHON CHEESE
AND THYME

Starters

FRENCH ONION SOUP 5.95
AUTHENTIC FRENCH ONION SOUP WITH CROUTONS
AND MELTED GRUYERE CHEESE

GRILLED CALAMARI 6.50
CHARGRILLED SQUID SERVED WITH TARTAR SAUCE,
PARSLEY AND LEMON

PRAWN AU GRATIN 7.50
TIGER PRAWNS IN WHITE WINE, CHILLIE, GARLIC,
PROVENÇALE SAUCE, FINISHED WITH HOME MADE
CROUTONS AND GARLIC BUTTER.

CHARCUTERIE BOARD / TO SHARE 6.95 / 9.95
SMOKED DUCK BREAST, SMOKED CHICKEN,
SAUCISSON SEC, JAMBON DE PARME, GREEN SALAD
SERVED WITH DUCK RILLETTE AND
CHARGRILLED SOUR DOUGH BREAD

MOULES MARINIÈRE 6.50
MUSSELS IN WHITE WINE, CREAM, SHALLOTS,
GARLIC, PARSLEY AND THYME

WARM BEETROOT SALAD 5.95
MIXED ROASTED BEETROOT, GOATS CURD, SERVED
WITH BABY GEM SALAD,
WALNUTS AND CITRUSY DRESSING

WALNUTS AND ROQUEFORT SALAD 6.50
ROQUEFORT CHEESE, WALNUTS, CROUTONS,
ENDIVE AND CHICORY SALAD,
ROQUEFORT DRESSING

CHICKEN LIVER PARFAIT 6.50
CHICKEN LIVER PARFAIT SERVED WITH TOASTED
BRIOCHE AND HOME-MADE APPLE CHUTNEY

TUNA CARPACCIO 7.95
TUNA COATED IN SESAME AND POPPY SEEDS,
BEETROOT, FENNEL, VINE TOMATO, ORANGE
AND GRAND MARNIER CONSUME

AN OPTIONAL GRATUITY OF 10% WILL BE ADDED TO THE BILL FOR TABLES OF 6
PEOPLE OR MORE. ALL GRATUITIES GO DIRECTLY TO THE STAFF.

La Cour

• B R A S S E R I E •

Light Meals

TUNA STEAK 13.50
CHARGRILLED FRESH TUNA STEAK (SERVED PINK), BABY GEM SALAD, EGG, OLIVES, FRENCH
BEANS, NEW POTATOES SERVED WITH HOUSE DRESSING

GOATS CHEESE SALAD 9.95
LIGHTLY GRILLED GOATS CHEESE, ROASTED VEGETABLES SERVED WITH CHARGRILLED
SOURDOUGH BREAD AND TAPENADE.

CHICKEN SALAD 10.50
CHARGRILLED CHICKEN, WALNUTS, AVOCADO, MIXED LETTUCE, FRENCH BEANS, CROUTONS
AND HOUSE DRESSING.

SEAFOOD RISOTTO 11.95
RISOTTO WITH PRAWNS, CLAMS, MUSSELS, SQUID IN A PROVENCALE SAUCE,
GARLIC, CHILLIES AND WHITE WINE

DUCK A L'ORANGE 13.95
CRISPY DUCK LEG CONFIT, SAUTEED NEW POTATOES, BABY SPINACH,
GARLIC, ORANGES INFUSED IN GRAND MARNIER LIQUEUR,
PORT GLAZE JUS

Main Courses

BEEF BOURGUIGNON 13.95
CLASSIC BEEF BOURGUIGNON, OX BEEF, PEARL ONIONS, CHESTNUT MUSHROOMS,
CELERY, BACON LARDONS SERVED WITH MASH POTATO

FISH PARMENTIER 12.95
KING PRAWNS, FRESH AND SMOKED SALMON, COD, HADDOCK, IN A CREAMY WHITE WINE
AND LEEK SAUCE, TOPPED WITH MASH POTATO AND GRUYERE CHEESE

LAMB RUMP 14.50
LAMB RUMP, ROASTED CARROTS, PARSNIP, SWEDE AND MADEIRA WINE JUS

DUCK BREAST 13.75
ROAST DUCK BREAST (SERVED PINK), COMPRESSED PINEAPPLE & ORANGE IN
A CARAMELISED PORT WINE SAUCE, SERVED WITH GRATIN POTATOES

PORK BELLY 12.95
ROASTED PORK BELLY, MIXED CABBAGE, APPLES, BRANDY AND VEAL JUS
SERVED WITH GRATIN POTATOES

PAN ROASTED COD 13.75
PAN ROASTED COD WRAPED IN JAMBON DE PARME, PEPPERCORN SAUCE
SUN DRIED TOMATO, WHITE WINE AND CITRUS SAUCE

BOUILLABAISSE, FISH STEW 13.95
"FRENCH PROVENÇAL SEAFOOD STEW" WITH KING PRAWNS, MUSSELS, CLAMS, SQUID,
SEABASS, POTATO, SHALLOTS, THYME, GARLIC, CHILLIE, PROVENCALE SAUCE,
SERVED WITH SOURDOUGH BAGUETTE

SEABASS 13.50
ROASTED FILLETED SEABASS, BABY SPINACH, GARLIC, GOATS CHEESE,
FISH VELOUTÉ SAUCE

Grill

ROASTED CHICKEN 12.95
ROASTED CORN FED CHICKEN SUPREME,
ROASTED CARROTS, PARSNIP, SWEDE HAZELNUT
AND MADEIRA WINE JUS

Burger

LA COUR BURGER 9.95
ANGUS BEEF BURGER, BABYGEM LETTUCE
TOMATO, GURKIN, SERVED
WITH FRENCH FRITES
EXTRA BACON OR CHEESE 1.00

Steaks

8oz FILLET 20.95
SERVED WITH FRENCH FRITES

10oz RIB EYE 17.95
SERVED WITH FRENCH FRITES

8oz RUMP STEAK 12.95
RUMP STEAK THINLY BEATEN OUT
SERVED WITH FRENCH FRITES
AND GARLIC BUTTER

Sauces

MUSHROOM SAUCE 2.35
MIXED WILD MUSHROOMS,
CRÈME AND SHALLOTS

PROVENÇALE SAUCE 1.90
TOMATO, BASIL, SHALLOTS, OLIVES AND GARLIC

GARLIC BUTTER 1.50
UNSALTED ENGLISH BUTTER,
GARLIC AND PARSLEY

BÉARNAISE SAUCE 1.90
BUTTER, TARRAGON, EGG AND SHALLOTS

PEPPERCORN SAUCE 2.35
SLIGHTLY CRUSHED GREEN PEPPERCORN,
BRANDY, BUTTER AND CREAM

Side Orders

TOMATO, SHALLOTS AND BASIL 2.95

ROASTED MIXED BEETROOT 3.25

MIXED LEAF SALAD 2.95

GRATIN POTATOES 2.95

GLAZED CARROTS 2.95

FRENCH BEANS 2.95

BRASIED MINTED PEAS 2.95

FRENCH FRITES 2.95

Lunch & Early Evening Menu

TWO COURSES / THREE COURSES

AVAILABLE SUNDAY TO FRIDAY UNTIL 7.00pm - PLEASE ASK FOR MENU

We are committed to ensuring that our menus cater for a whole
variety of tastes as well as dietary preferences or requirements.
That's why you'll find plenty of delicious dishes on offer to help make
your experience in our restaurant as easy and enjoyable as possible.
Please make your server aware of any dietary requirements when you
arrive and we will endeavour to accommodate your needs.