La Parisienne Bistro

Lunch Menu

Served between 12pm-3pm

Quiche du jour £10.95 V
Homemade Quiche of the day
served with Side Salad

Omelettes £9.95 GF
Omelettes made with free range eggs.
Choose from:
Ham & Cheese
Smoke Salmon & Dill
Spinach & Goat Cheese
Berber Moroccan Herbs & Vegetables
All served with side salad

Toasties £10.95
Our Famous Toasties made with Artisan Bread
Choose from:
Crushed Avocados & King Prawns
Baked Goat Cheese & Roasted Mediterranean Vegetables V
Chargrilled Chicken Fillets with Homemade Pesto topped with Parmesan Cheese
All served with side salad

Salads

Caesar salad £9.95
Chargrilled Chicken Fillets, gem lettuce, croutons, light white truffle dressing, parmesan

Roasted Goat Cheese Salad £9.95 V GF
French Goats Cheese, mixed leaf salad, heritage tomatoes, artichokes, roasted peppers, toasted sesame seeds, homemade white truffle & honey drizzle

Salade Niçoise £9.95 GF
Originated in the French city of Nice.
Steamed Scottish Salmon, mixed leaf salad, free range boiled eggs, anchovies, olives, heritage tomatoes, light lemon & white wine dressing

Gambas Salad £11.95
Super Light Gambas Salad, mixed leaf salad, avocados, heritage tomatoes, light vinaigrette

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Al la Parisienne

Served between 12pm-3pm

Moules a la Marseillaise £12.95 GF
Bring a taste of France to your table with our fabulous moules marinière
Fresh mussels cooked in pastis lardons & white wine
Served with fries & artisan garlic bread

Calamari £9.95
Lightly dusted gluten free crispy calamari
Served with mixed leaf salad & homemade tartar sauce

Great British Summer Fish Cakes £9.95
Our delicious homemade fish cakes served with homemade tartar sauce & side salad

Pide £10.95
Flatbread with a variety of delicious toppings, baked in a stone oven.

Choose from:

Vegetarian Roast Vegetables topped with cheese V

Chargrilled Free Range Chicken & Parmesan

Tuna & Cheese

Moroccan Paella £12.95 GF
Rich Seafood Paella with preserved lemons
Paella is a rice dish with chicken & seafood, loaded with flavor, characterized by its use of saffron to give it that yellow color and unique flavor.

Assiette Campagnarde £10.95
Duck rillettes, sourdough bread with a selection of cheeses & crudites

Crab Pate £10.95
Cornish Crab Pate dressed with lemon black pepper
Served with side salad & artisan bread

Falafel Mezze £10.95 V
Our homemade falafel special recipe served with selection of dips, salad & homemade flatbread