

# MON ONCLE JEAN

## Evening Menu

### Starters

**Marseille Fish Soup** with garlic croutons, rouille and cheese **£7.25**

**Vegan soup of the day** **£5.25**

**Macquereau vin blanc** soused mackerel with pickled vegetables & mixed leaves **£7.25**

**Home-made pâte de campagne** coarse pork terrine with pickled gherkins and onions & mixed leaves **£7.25**

**Chèvre Flamiche** leek & goats cheese tart with mixed leaves **£7.25**

*All starters are served with bread*

### Mains

**Porc au Pruneaux** **£17.95**

pork tenderloin stuffed with prunes, wrapped in bacon with jus and aligot (garlic & cheese mash) and vegetables

**Magret de Canard a l'orange et a la framboise** **£19.95**

Raspberry and orange glazed Creeby Carver duck breast, with dauphinoise potatoes, jus and vegetables

**Niçoise au Saumon** **£18.95**

pan roasted salmon, soft boiled egg, olives, sun-dried tomatoes, green beans, anchovies and new potatoes

**Poivrons Farçis à la Provençale** **£15.95**

red peppers stuffed with rice and ratatouille, topped with cheese or vegan cheese served with salad and bread

**Moules à la Bretonne** **£16.95**

Mussels in white wine, shallots, garlic, cream and herbs served with bread

### Desserts

**Tarte au Chocolat** dark and white chocolate filled sablée pastry with mango purée and strawberries **£7.25**

**Raspberry Parfait** with almond shortbread, raspberries and raspberry coulis **£7.25**

**Vegan chocolate brownie** with vegan ice cream **£7.25**

**Tatin Clafoutis** caramelised apples in a beer batter with Chantilly cream and lemon sorbet **£7.25**