

Desserts At £5.75

- Chocolate crème brûlée
Pear & frangipane tart fine, vanilla ice cream
Pannacotta, rhubarb compote & ginger biscuit
Lemon meringue baked alaska
Cheeseboard with homemade chutney & crackers **£6.50**

Coupes At £5.25

- Knickerbockerglory
Black forest coupe
Agen prune & Armagnac ice cream

Crêpes At £4.75

- Classic Suzette
Hot banana & toffee sauce
Cherries & pistachio nuts
Strawberries & chocolate sauce

Coffee & Teas

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|----------------------|-------|
| Filter coffee | £1.95 |
| Espresso | £1.95 |
| Double Espresso | £2.20 |
| Cappuccino | £2.20 |
| Café Latte | £2.20 |
| Americano | £2.20 |
| Macchiato | £2.20 |
| Hot Chocolate | £2.50 |
| Liqueur Coffee | £4.50 |
| Breakfast Americana | £1.95 |
| Organic Early Grey | £1.95 |
| Chamomile Citrus | £1.95 |
| Organic Mint Melange | £1.95 |
| Green Tea Tropical | £1.95 |

Dessert Wine & Port

glass 125ml

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| Brown Brothers Late Harvested 2005/06 35cl | £4.50/£16.50 |
| Elysium Black Muscat 2005/06 35cl | £5.95/£21.50 |
| Muscat Beaumes de Venise 2005 75cl | £4.50/£18.95 |
| Ferreira LBV | £3.75 |
| Ferreira 10yr old Tawny | £4.75 |

If you require a taxi please ask a member of staff when placing your dessert order

Petit Gourmand
Kenilworth

menu

Starters

Seasonal soup du jour (V)	£3.95
Smoked salmon roulade, asparagus salad, lemon & caper dressing	£5.75
Butternut squash risotto, spinach, pine nuts & parmesan shavings (V) s/m	£6.25/£9.50
Hot belly pork with chorizo & celeriac remoulade	£5.95
Twice baked goats cheese soufflé, tomato & red onion salad (V)	£6.50
Sautéed squid & tiger prawns with chilli, lime & coriander	£6.50
Smoked ham hock terrine with pickled beetroot salad	£5.65
Salad of pear, blue cheese & toasted walnuts (V) s/m	£4.95/£8.95
Creamed garlic mushrooms on toasted onion bread (V)	£5.65
Pg fishcakes with Gribiche sauce s/m	£6.25/£11.50

Simply pan-fried At £12.50

Served with frites & mixed salad or seasonal greens

Free range chicken breast

Fillet of sea bass

Halloumi cheese & sweet peppers (V)

6oz Scotch rump steak

Medallions of pork tenderloin

Your choice of sauces and butters £1.25

Sauce au poivre • Sauce gribiche • Béarnaise sauce

Garlic & herb mayonnaise • Café de Paris butter

Extras At £1.99

Frites • Buttered new potatoes • Mixed leaf salad • Tomato & roquette salad

Seasonal vegetables • Marinated olives provençal • Bread basket.

Mains

Slow cooked blade of scotch beef, colcannon potatoes, red wine shallot sauce	£14.95
Monkfish in parma ham, fennel ragout, red peppers & gremolade	£15.95
Scotch beef fillet steak au poivre, served with frites & greens	£19.99
Corn fed chicken breast, pommes lyonnaise & forestiere sauce	£14.25
Roast chump of lamb, rosti potato with rosemary & honey scented carrots	£15.50
Provençal tart with grilled artichokes, roquette salad & pistou (V)	£11.95
Grilled trout fillet, new potatoes, spinach, parsley & almonds	£15.65
Roast Barbary duck breast with braised lentils de puy, sauce epice	£15.25

Plat du jour

£9.50

Add any starter or dessert £13.25

Monday

Boeuf bourguignon

Tuesday

Poulet sauté chasseur

Wednesday

Fisherman's pie with fennel & peas

Thursday

Pork charcutiere

Friday

Fish goujons with sauce tartare

Please let us know if you suffer from any food allergies or if you have any dietary requirements.

Food may contain nuts or traces thereof.

Our staff receives 100% of the gratuity you leave for them

10% service will be added on parties of 8 or more.