

Bienvenue

Campagnarde Baguette*	4.50
<i>Lescure unsalted butter & tapenade</i>	
Pain Grillé À l'Ail*	4.95
<i>Parsley & garlic butter grilled sourdough</i>	
Maïs Soufflé Gras De Canard	2.95
<i>Duck fat popcorn</i>	
Marinated Olives Herbes De Provence**	4.50
<i>Pitted green & black olives</i>	
Panisse De l'Estaque**	6.95
<i>Deep fried chickpea chips, introduced by Ligurian fisherman who went to work in the Marseille factories. Served with rosemary salt</i>	

Escargots Au Beurre Persillé
*Plump snails out of their shells
 Served with a parsley and garlic butter*
 6 for 10.95 / 12 for 19.95

Entrées Provençales

Anchoïade Tartinette	7.95
<i>Anchovy relish on sourdough toast with walnuts, chopped egg and parsley</i>	
Petit Soufflé Au Chèvre Blanc*	9.95
<i>Twice baked goats' cheese soufflé with Gouda cream</i>	
La Soupe De Poisson	11.95
<i>Rustic style Mediterranean fish soup, made with tomato, saffron & Pernod. Served with aioli, Comté, croûtons & Ricard dash.</i>	
Pâté Aux Champignons Et Noix**	7.95
<i>Woodland mushroom & walnut paté on toast</i>	

Entrées Classiques

Soupe Du Jour*	7.95
<i>Seasonally changing soup & garlic croutons</i>	
Beignets De Fromage	9.95
<i>Comté & Parmesan fritters, dusted paprika & chive crème fraîche</i>	
Crevettes À La Provençale	11.95
<i>Sautéed garlic prawns, lemon & chilli</i>	
Terrine De Campagne	10.95
<i>Rustic style pork terrine, onion confit, cornichons & toast</i>	

**Plant Based *Vegetarian

Allergens & Intolerances, please advise us

Please note we take card payments only / Wine Corkage from £18 per bottle / Cake Corkage £6 per person

LE PETIT CITRON

FRENCH BISTRO

Chez Nous

Inspired by the flavours of Provence and the South West of France. Food that warms the soul.
 Start with an apéro to whet the appetite, grignoter (have a nibble) on some Panisse or Pain Grillé whilst choosing your meal.
 For starters we will always recommend our Provençal classics - Anchoïade, Soupe de Poisson or Petit Soufflé Au Chèvre.
 Our main course house specialities are the Confit de Canard, Onglet Steak Frites & Grilled Scallops.
 Don't forget to choose a wine from our small but beautiful list, with some of France's most innovative producers.
 For dessert, of course, we have Crème Brûlée & Rhum Baba, which are accompanied with Provence favourites Le Petit Citron & Nougatine.
 Finish off the meal with a digestif, café, a wonderful tea from Mariage Frères or a Citronelle (whole lemon peel & hot water)
 Et voilà...Provence on your doorstep!

Spécialités

Steak Haché Holstein	15.95
<i>Fried egg, anchovy, capers & walnut salad</i>	
Confit De Canard	21.00
<i>Slow cooked duck leg, Puy lentils & sauce verte</i>	
"Poulet Dauphinois"	18.95
<i>Roast chicken, wild mushrooms & gratin dauphinois</i>	

La Mer

Coquilles Saint-Jacques	13.95/26.00
<i>Grilled Brixham scallops with Romesco sauce</i>	
Panfried Sea Bass	21.00
<i>Piedmontese peppers & tapenade</i>	
La Pêche Du Jour	Market Price
<i>Catch of the day, please ask your server</i>	

Végétarien

La Grande Ratatouille**	16.95
<i>Provençale casserole of aubergine, tomato, courgette, garlic & peppers. Served with olive salad, Camargue red rice & vegan aioli</i>	

Smoked Artichoke & Reblochon Socca*	15.95
<i>A cross between a flatbread and pancake Socca is made with chick pea flour. We serve ours with smoked violet artichokes, Reblochon, olives & caramelised onions</i>	

Roquefort Burger 18.95

Steak haché, brioche bun, onion confit, cornichons, aioli, shallots, Roquefort & frites (or swap for Comté)

Sides

Walnut Salade* / Grilled Broccoli & Aioli* / French Beans & Persillade** / Gratin Dauphinois* / Frites** 5.00

Steak Frites

All our beef is purebred Aberdeen Angus from the Scottish Highlands where the rich pastures are ideally suited to the production of premium quality beef. Served with frites, petite salade and a choice of our classic parsley and garlic butter or Provençal butter made with capers and anchovy.

250g Onglet 29.95

Our Signature Steak : Known as the "butchers cut" because of its hidden deliciousness, as in it does not look as pretty as many steaks and is most delicious when, as we do it, cooked very quickly on a high heat and served very pink. It's such a thin cut that cooking it anything more than this toughens the meat up and makes its quite chewy. Succulently juicy and extremely tender and melt in the mouth It is prized for its flavour in France. And we love it here.

280g Entrecôte 36.00

The Sirloin steak In France is known as a contre-filet located between the fore-rib & the rump. It has a delicious balance of rich flavour and tenderness and a thin edge of fat for added flavour. The sirloin is a leaner type of steak with a good beefy flavour and cooked pink to keep it juicy.

Prix Fixe

Soupe Du Jour / Entrée Du Jour - Bar Steak Frites / Plat Du Jour - Le Petit Citron / Pot Au Chocolat
 3 courses £27.50

Apéros

Pastis	6.00
<i>Ricard de Marseille. A classic French anise liqueur. Pastis comes from the Occitan meaning of mixture or pâté.</i>	
Mauresque	6.00
<i>Meaning 'moorish' this is a refreshing Pastis apéro made with Ricard & Orgeat (almond sugar syrup)</i>	
Noilly Prat	6.00
<i>Dry white vermouth from Marseillan in the Hérault, served on ice with lime</i>	
Cassis & Lavender G&T	8.95
<i>Lavender syrup, gin, cassis, lime & tonic</i>	
Mistral Martini	12.00
<i>Mistral Rosé gin, Lillet Blanc, Noilly Prat</i>	
Mimosa	8.95
<i>Named after the yellow flowers that bloom in winter in Provence. Crémant, Orange juice & framboise</i>	
Lillet	6.00
<i>Lillet, on ice with orange slice</i>	
Coupe De Champagne	12.00
<i>Gallimard Père et Fils, citrus arômes & biscuity finish</i>	

Domaine Tours Campenet

A seductive Rosé with a fruity bouquet and fresh palate! Emmanuelle Baude & her wonderful team produce this amazing organic wine in the heart of Provence.
 125ml / 250ml pichet / 500ml carafe / Bottle
 6.95 / 13.95 / 26.95 / 39.00

Desserts

Crème Brûlée*	8.95
<i>Madagascan Vanilla custard with a burnt sugar topping</i>	
Le Petit Citron*	7.50
<i>Our signature set lemon cream with candied citrus & meringue</i>	
Petit Pot Au Chocolat*	7.50
<i>Warm little pot of baked rich dark chocolate and served with sablé biscuit</i>	
Warm Plum & Frangipane Tarte*	8.95
<i>Almond and butter filled short crust pastry and Devonshire cream ice cream</i>	
Rhum Baba Aux Raisins*	9.95
<i>Rum soaked raisin brioche with crème Chantilly.</i>	
Torte Au Chocolat Et Café**	8.95
<i>Cold set chocolate & coffee slice with hazelnut ice cream</i>	
Nougatine Glacée*	7.50
<i>Frozen mousse of meringue, candied citrus & hazelnuts</i>	
Plateau De Fromage	12.95
<i>Chèvre : Crottin / Vache : Comté / Brebis : Roquefort served with walnuts, apple chutney & bread.</i>	
Vin Doux**	6.95
<i>Dessert wine : Muscat Beaumes De Venise</i>	

La Carte Des Vins

Cocktails

ST. GERMAIN SPRITZ <i>Crémant, elderflower liqueur & lime</i>	11	PARIS DAIQUIRI <i>St Germain, white rum, almond syrup, framboise</i>	11
CHAMPAGNE COCKTAIL <i>Champagne, Armagnac, bitters</i>	13	LA VOILÀ <i>Orange whisky liqueur & Crémant on ice</i>	11

Kirs

CASSIS / FRAMBOISE / FLEUR DE SUREAU 6 <i>White wine with your choice of : blackcurrant / raspberry / elderflower</i>
ROYALE 12 <i>Champagne, crème de cassis</i>

Champagnes & Pétillants

◊GALLIMARD CHAMPAGNE, BRUT RESERVE <i>Creamy, biscuity fizz, the ideal apéritif</i>	12	60
◊GALLIMARD CHAMPAGNE, ROSÉ RESERVE <i>Bright and fresh, perfect with seafood or on its own</i>	75	
CRÉMANT DE LOIRE, CHÂTEAU DE LA PRÉSLE <i>A fizzing great drink, lean, minerally & dry with lots of bubbles!</i>	10	50

We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the very best wines. Our short bistro inspired wine list represents the most delicious varieties of French wines from Champagne, Rhône, Languedoc, Bordeaux, Burgundy & Loire...
...À Votre Santé!

Mocktails

◊LAVENDER & LEMON REFRESHER <i>Mortuacienne cloudy lemonade, lavender syrup</i>	7
◊LE LIMOUSIN <i>Elderflower cordial, apple juice, lime</i>	7
◊ORANGINA NO-JITO <i>Orangina, lime & mint on ice</i>	6

Les Vins Blancs & Rosé

	125ml glass	250ml pichet	500ml carafe	750ml bottle
◊VINS DE PAYS D'OC BLANC, 2022 <i>Fruit driven blend of Terret & Grenache (apéritif, vegetarian)</i>	6	11	21	26
◊SAUVIGNON VINS DE PAYS D'OC, 2022 <i>Zingy, zippy, gooseberry fruit (fish, vegetarian)</i>	7	13	24	29
◊CHARDONNAY, DOMAINE MONT D'HORTES, 2021 <i>Rounded & buttery, hints of oak (fish, duck)</i>	7	13	24	29
◊MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2022 <i>Mineral Melon de Bourgogne & citrus fruit perfection (shellfish, mushrooms)</i>				33
VIIGNIER, CHÂTEAU LA BASTIDE, 2022 <i>Wonderfully rounded & hints of nuttiness (fish, chicken)</i>				35
PICPOUL DE PINET, DOMAINE FONT-MARS, 2022 <i>Crisp, fresh & tangy (spicy food, shellfish)</i>	9	16	30	38
◊VOUVRAY, VIGNEAU SELECTION, CHENIN BLANC, 2021 <i>Apple & quince freshness! (fish, seafood, goats' cheese)</i>				47
◊SANCERRE, DOMAINE REVERDY, 2022 <i>Loire Sauvignon classic, honey & grapefruit hints (fish, seafood)</i>				49
◊CHABLIS, DOMAINE FÈVRE, 2022 <i>Pure & long, classic Chardonnay elegance (fish, cold meats)</i>				55
◊ROSÉ, LES VIGNES D'OC, 2022 <i>Light strawberry fruit, Grenache & Syrah (fish, goats' cheese)</i>				29
◊ROSÉ, AIX-EN-PROVENCE, TOUR CAMPANETS, 2021/22 <i>Pale & bright blend of Syrah, Grenache & Carignan (olives, cheese, cold meats)</i>				39

Les Vins Rouges

	125ml glass	250ml pichet	500ml carafe	750ml bottle
◊LES VIGNES D'OC ROUGE, 2022 <i>Soft, fruity blend of Grenache, Merlot & Cinsault (soup, cold meats)</i>	6	11	21	26
◊MERLOT, LES VIGNES D'OC, FRANCE, 2022 <i>Blackcurrant & touches of tannin (beef, blue cheese, duck)</i>	7	13	24	29
CORBIÈRES, CHÂTEAU LA BASTIDE, 2022 <i>Round, ripe & juicy Syrah, Grenache, Mourvèdre (duck, beef, chicken)</i>				33
VAUCLUSE, BURLE 'EST-CE QUE?', 2021 <i>Generous dark berries of Grenache & Syrah with a spicy kick (beef, poultry)</i>				35
◊PINOT NOIR, VILLA DES CROIX, 2021 <i>Wild raspberries & red currant, great value (shellfish, duck)</i>	9	16	30	38
◊CÔTES DU RHÔNE, DOMAINE L'ESPIGOUETTE, 2021 <i>Grenache & Syrah excellence, spicy, dark & peppery (beef, duck)</i>	9	16	30	38
◊BEAUJOLAIS-VILLAGES, ANDRÉ COLONGE, 2021 <i>Gamay deliciousness, soft & crunchy fruit (beef, duck)</i>				42
◊CAHORS, CLOS LA COUTALE, MALBEC, 2021 <i>With 20% Merlot, this is a benchmark red for Cahors wines (beef)</i>				47
MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2019 <i>Merlot heavy Bordeaux, blackcurrants, cedarwood (duck, cheese)</i>				49
REUILLY, DOMAINE CORDAILLAT, 2022 <i>Brilliant Pinot Noir Burgundy alternative (duck, chicken)</i>				55
WINE OF THE MONTH <i>See blackboard for delicious wine specials.....</i>				

Bières, Cidres & Boissons

METEOR SANS ALCOOL LAGER	5
METEOR LAGER	5.5
PIETRA BIÈRA CORSA AMBRÉE	6.5
MAISON SASSY CIDRE BRUT	7
LA MORTUACIENNE LEMONADE	5
ORANGINA	5
COCA / COKE ZERO	4
JUS D'ORANGE / JUS DE POMME	4.5
EAU MINÉRALE 75CL : PLATE / PÉTILLANTE	6

Thés Mariage Frères & Tisanes

FRENCH BREAKFAST / EARL GREY IMPERIAL	
JASMINE MANDARIN / MENTHE / CITRONELLE	3.95

Café Arabica

CAFÉ NOIR / NOISETTE / AMERICAINE FILTRÉ	3.95
CAFÉ AU LAIT / CAPPUCCINO / GRAND CAFÉ NOIR	4.5
BOL DE CHOCOLAT CHAUD	6

Quatre Quart Au Citron

2 delightful Menton influenced mini lemon cakes - 2.95

Digestifs

SEE THE BLACKBOARD

◊VEGAN FRIENDLY

A 12.5% optional service charge will be added to your bill