

OPEN FROM
12 PM
TUES - SUN

.THE OLD.
BOOKBINDERS
ALE HOUSE.

LA BOUFFE

La Soupe du Jour **V GF**

vegetarian soup of the day served with French bread

£5.50

La Soupe de Poissons de Michel **GF**

rich fish and shellfish soup with garlic croutons, grated cheese and aioli

£7.50

Les Escargots de Bourgogne **GF**

either 6 or 12 snails in garlic butter with herbs

£6.50 | £12.00

La Fermiere **GF**

garlic pan-fried mushrooms, smoked bacon and new potatoes on a bed of curly salad with mustard vinaigrette and a poached egg

£7.50

La Salade du Sud **GF**

typical niçoise salad with garlic-marinated fresh tuna steak; served medium

£8.50 | £14.50

Bœuf Bourguignon à la Michel **GF**

traditional, French, red wine beef stew with new potatoes and vegetables

£13.50

Le Steak Minute **GF**

in a bacon and red wine sauce topped with sautéed mushrooms with fries and salad

£12.50

Loup de Mer aux Herbes **GF**

seared seabass fillet with French beans and crushed new potatoes in white wine, fresh herbs and lemon

£13.50

Haché Végétarien **V**

spiced Mexican bean burger in a toasted brioche bun with salsa and sweet potato fries

£9.50

Le McMichel

100% beef burger hand made by our chefs served with fries and salad

add bacon, cheddar, blue cheese

or a free-range egg for £1 each

£9.50

Crevettes à L'Espagnol **GF**

spicy king prawns served Spanish style with garlic and olive oil

£9.50

La Charcuterie **GF**

selection of continental meats with pickles and bread

£8.50 | £15.50

Les Moules Farcies

stuffed mussels with garlic butter, breadcrumbs and Pernod

£7.50

La Gourmande **V GF**

watermelon, beetroot, feta cheese, orange segmants, raspberries and pomegranate with a tangy red-fruit dressing

£8.50

La Mozz-Mozz **V GF**

tomato and mozzarella salad with basil

£6.50

Le Benicàssim

the gourmet burger: our regular 8oz burger lavished with bacon, cheddar and a fried egg (sunny side up) served with fries and salad

£11.50

Le Steak Haché **GF**

our fantastic burger "The French Way": no bun and with your choice of garlic butter or peppercorn sauce served with fries and salad

£10.50

L'Entrecôte Frites **GF**

8oz sirloin steak with French fries and salad with peppercorn sauce or garlic butter

our steaks can be cooked

blue, rare, medium or well done

£15.50

L'Agneau à la Menthe

lamb and mint sausages with mashed potato, lentils and smoked bacon

£11.50

CRÊPES SALÉES

Grated Cheddar Cheese **V** £4.50

Marmite & Cheese **V** £5.00

Tomato & Cheese **V** £5.75

Mushroom & Cheese **V** £5.75

Mushroom, Tomato & Cheese **V** £6.25

Ham & Cheese £6.25

Ham, Mushroom & Cheese £6.75

Ham, Tomato & Cheese £6.75

Ham, Cheese, Mushroom & Tomato £7.25

La Complète £7.75

ham, cheese, mushroom, tomato, fresh spinach and a fried egg

L'Anti Cannibal **V** £7.25

spinach, grated cheese, mushroom, tomato and a free range egg

La Norvegienne £8.00

smoked salmon with soft cheese, lemon, chives, baby spinach & crème fraîche

La Chèvre **V** £7.50

soft goat's cheese with sundried tomatoes, spinach and a tomato and basil sauce

L'Italienne **V** £7.50

roasted Mediterranean vegetables with mozzarella, pesto and a balsamic glaze

La Thaïlandaise £8.00

chicken and mixed roasted vegetables in a red Thai curry sauce with spinach

La Chinoise £8.00

Chinese-style shredded roast duck with cucumber and spring onions in a plum sauce with shredded vegetables, cashew nuts and toasted sesame seeds

La Mexicaine £7.75

fajita spiced chicken, roasted provençale vegetables, grated cheese, sour cream & salsa

CRÊPE ADDITIONS

Fresh Baby Spinach £1

Free Range Egg £1

Side of French Fries £1

Side of Sweet Potato Fries £2

SUR LE COTÉ

French Fries **V GF**

£3.50

Sweet Potato Fries **V GF**

£4.50

Mixed Leaf Salad **V GF**

£3.50

Tomato & Onion Salad **V GF**

£3.50

Roasted Vegetables **V GF**

£4.50

Garden Vegetables **V GF**

£3.50

MOULES FRITES FRIDAY

700g of moules marinières with fries, garlic bread and mayonnaise

Only £13.50!

Prosecco, Italy

Light and delicate, fresh pear, floral aromas

George de Roualet NV Brut Champagne, France

A lively mousse, fresh balanced taste and delicacy consistently display this house style

125ml Bottle
£6.00 £21.95

£35.95

VIN PÉTILLANT

VIN BLANC

Le Havre de Paix, Côtes de Gascogne, France

An easy drinking style with soft flavours of citrus and apple fruit

Voluta Pinot Grigio, Veneto, Italy

Fresh, dry and delicate with gentle floral and citrus aroma. A classic Italian wine.

Santa Lucia Sauvignon Blanc, Central Valley, Chile

Fresh and crisp with flavours of lemon, grapefruit and gooseberry

Sensale Grillo, Sicily

Fresh, fruity and delicate wine from the Grillo grape. Easy drinking, dry and elegant

Painted Wolf Chenin Blanc, Paarl, South Africa

Lively aroma and flavour of melon and pear with an underlying savoury minerality

Domaine La Baume 'Elizabeth' Viognier, Pays d'Oc, France

A nose filled with peaches, apricots, orchard fruit and a hint of spice

Domaine Fournillon Chablis, Chablis, France

Rich, grassy and mineral on the nose, bone dry, with lots of green apple notes

175ml 250ml Carafe Bottle
£3.90 £5.40 £10.00 £14.50

£4.25 £6.10 £11.50 £16.95

£4.80 £6.75 £13.00 £17.95

£5.45 £7.75 £16.00 £21.50

£24.95

£25.95

£29.50

Savino Pinot Grigio Rosé, Italy

Approachable, fresh, mellow red fruits. Perfect for a hot summer

Three Pebbles Zinfandel Rosé, USA

Sweet, heavy body, dark red fruits. Great with bold cheese

175ml 250ml Carafe Bottle
£4.50 £6.15 £12.00 £17.50

£4.50 £6.15 £12.00 £17.50

VIN ROSÉ

VIN ROUGE

Pierre et Papa Rouge Grenache, Pays de l'Hérault, France

Ripe flavours of plush, juicy fruit with cherry and red fruits. A medium bodied style with smooth tannins

Les Vignerons Grenache/Pinot Noir, Languedoc, France

Ripe cherry fruit and a touch of spice fill this delicious fruit filled wine.

Rigal Malbec, Cahors, France

Fruity, smooth, well balanced with a hint of red fruits, cherries and a soft finish

Footprint Merlot, Western Cape, South Africa

Classy Merlot with a lovely balance of toast and smoke on the nose, but notes of plum and red berries on the palate

Navjas Rioja Tinto, Rioja, Spain

Smooth Rioja with vanilla and red fruits on the nose toasty oak and a satisfying finish

Nostros Pinot Noir, Casablanca Valley, Chile

Smoke and red fruit on the nose, loganberry and black plum fruit on the balanced, luscious palate

Pedroncelli Zinfandel, Dry Creek Valley, California

Very fragrant nose of ripe raspberries and sweet black pepper followed by spicy, black fruit compote intensity on the palate

175ml 250ml Carafe Bottle
£3.90 £5.40 £10.00 £14.50

£4.25 £6.10 £11.50 £16.95

£4.80 £6.75 £13.00 £17.95

£5.35 £7.65 £14.95 £22.95

£23.50

£25.95

£28.95

DESSERTS

La Normande

warm French apple tart with vanilla ice cream and toffee sauce

£6.50

Crème Brûlée

our famous crème brûlée with amaretto and apricots

£5.50

La Chocolatière

Michel's own chocolate mousse

£5.00

Cheese Board

three or five cheeses with biscuits & pickles

£6.50 | £10.50

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ARTISAN GELATO AND SORBET

LOCALLY MADE

CHOOSE TWO OR THREE SCOOPS OF THE FOLLOWING:

Tahitian Vanilla Bean

Honeycomb Crunch

Salted Caramel & Dolce Latte

Apple & Raspberry Sorbet

Lemon & Basil Sorbet

£4.50 | £6.50

CRÊPES SUCRÉES

Caster Sugar | Cinnamon & Sugar £3.50

Freshly Squeezed Lemon & Sugar £4.00

Canadian Maple Syrup £5.00

Toffee Sauce £5.00

Belgium Milk Chocolate £5.00

Banana & Maple £6.00

Banana & Toffee Sauce £6.00

Banana & Milk Chocolate £6.00

Bramley Apple, Cinnamon

& Toffee Sauce £6.00

ADD A SCOOP OF ICE-CREAM OR SORBET TO YOUR CRÊPE FOR £1.50

WE HAVE A WIDE SELECTION OF DESSERT WINES AND DIGESTIVES AVAILABLE