

LA CLOCHE *at the* CARPENTERS

PRIX FIXE MENU

1 or 2 COURSES 21.95 | 3 COURSES 26.95

ENTRÉES

Soupe du jour

Leeks and Potatoes (vg)

Salmon Marinées et Salade de Pommes de Terre

Marinated Salmon served with new potato salad

Salade de Brie Pané

Crusted Brie cheese served with green salad and sweet cranberries

Salade du Marché

Green beans, carrot, avocado, pomegranate, artichoke, olives, beetroot, salad

Rilette de canard

Duck Rilette served with toasted ciabatta and pickled vegetables

PLATS

Roasted Sea Bass

Served with new potatoes, edamame beans and citrus butter sauce

Poulet fermier, frites Maison

Roast chicken and fries with chicken jus

Saucisse de Toulouse et purée de pomme de terre

Toulouse Sausage served with mash potatoes and red wine sauce

Steak Frites Sauce au Poivre

Grilled rump minute steak with a pepper sauce and French fries

Tartiflette

Baked new potatoes and onions with reblochon cheese (v)

DESSERTS

Dessert du Jour

Walnuts pie with custard

Cheesecake à la Vanille

Classic Vanilla Cheesecake served with red fruit coulis

Mousse au Chocolat

Chocolate mousse served with Chantilly cream

Crumble aux pommes et banane

Apple and Banana crumble served with Custard

**If you have an allergy, please talk to a team member for more information. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based.**

Head Chef: Luiz Almeida



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SUR LE POUCE

Soupe à l'oignon 10.95

French onions soup topped with cheese Gratinée

Escargots au Beurre d'Ail 6 - 11.95 | 12 - 19.95

6 or 12 snails in garlic and parsley butter

Moules Gratinées à la Provençale 12.95

Grilled Mussels with garlic crust

Artichaut Vinaigrette 13.95

Steamed artichoke served with French dressing (vg)

Croque-Monsieur 11.95

Toasted sandwich of ham, cheese and béchamel

Croque Madame 12.95

As croque monsieur with a fried egg on top

Omelette aux Fines Herbes 10.95

Open omelette with fresh herbs

Fried eggs Catalane 14.95

with chorizo, tomato and potatoes

Hot spiced chorizo 10.95

with cherry tomatoes and red wine sauce

Le Burger du Carpenters 17.95

The Carpenter's Burger: 9oz beef patty, brie cheese, truffle mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles

Le Cloche Platter 22.95

Platter to share (Charcuteries and Cheeses)

Confit de canard 24.95

Duck leg confit, potatoes and vegetables, salad

Demi-Poulet Fermier, Frites Maison 24.95

1/2 Chicken and fries, chicken jus

Daube de bœuf 22.95

Traditional slow-cooked beef stew served with new potatoes

Entrecôte au poivre 32.95

Grilled dry aged rib eye steak, green peppercorn sauce, French fries

Fondue Savoyarde (for 2 people) 31.95

Dip fresh crusty bread into bubbling gruyere & emmental cheese served with charcuterie, potatoes

Fromages Cheese 14.95

selection (unpasteurised)

Café Gourmand 11.95

Brownie, Crème Brûlée, Lemon Macaron, Almond Financier, Lemon tarte, served with coffee

Ice Cream//Sorbet 2.50 per scoop

Rum & Raisin, Pistachio, Chocolate, Yoghurt

Lemon, Passion fruit, Raspberries

SIDES 5.50

Green salad vinaigrette // Steamed Broccoli with olive oil // Sweet potatoes fries // Mashed potatoes // Roots vegetable gratin // French fries // Green beans with shallots

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