Bistro

LOTTE

SUPPER

DU PAIN £3.50

DU PAIN, OLIVES £5.25

FRENCH ONION SOUP (V) (VGO) £8.95
served with baked gruyere crouton

ESCARGOTS £9.75
1/2 dozen with garlic & herb butter and sourdough

CHICKEN LIVER PARFAIT £8.75
with house chutney, salad and toasted brioche

CHARCUTERIE PLATTER *for one* £9.95 *for two* £14.95
with cornichons, house chutney and sourdough

TWICE BAKED GRUYERE AND CHIVE SOUFFLÉ (V) £8.95

SAUTEED GARLIC MUSHROOMS (VG) (GF) £8.95
with artichoke polenta hearts

BAKED CAMEMBERT (V)(GFO) £9.50
with apple and celeriac remoulade and sour dough toast

SQUASH AND SAGE ARANCINI (VG) £8.95
with garlic aioli

FISH CAKES £8.95
market fish with caper and coriander tartare sauce

Main courses are served with frites, dauphinoise potatoes (unless stated), green salad or seasonal vegetables.
Frites - £4.50 Additional side dishes - £3.50
All main courses are suitable for a gluten free diet.

FRUITS DE MER
£42.50 *per person, minimum of two*
platter available for two (only available when pre-ordered)
dressed Devon crab, crayfish salad, Maldon oysters, crevettes, moules, trout pate and toast

MOULES FRITES £18.95
Mariniere sauce - classic white wine, garlic and parsley
Normande - cider & cream sauce £20.95

GARLIC KING PRAWNS £22.95
served with frites and salad

BOUILLABAISE £29.95
crab soup with market fish, mussels, prawns and saffron potatoes served with frites and rouille

BOEUF BOURGUIGNON £25.95
slow cooked rump of beef with red wine, mushroom and carrots, served with frites or dauphinoise, vegetables or salad

SLOW ROASTED PORK BELLY £25.95
with roasted apple and fennel with Somerset cider sauce and garlic pomme puree

CHICKEN PARMA HAM £25.95
garlic butter, tarragon sauce
served with frites or dauphinoise, vegetables or salad

STEAK FRITES £22.95
6oz Rump steak served with frites and salad

MUSHROOM AND ROOT VEGETABLE BOURGUIGNON (VG) (GF) £18.95
served with roasted new potatoes

GALLETTE WITH SPINACH, FENNEL AND BLUE CHEESE (V) £18.95
served with frites and salad (contains gluten)

All our steaks are grass fed, locally reared and supplied by our wonderful butcher next door, Cayfords

TERRE ET MER £28.95
6oz Rump steak with garlic prawns, frites and salad

8OZ FILLET £36.95

SAUCES £2.00
Peppercorn
Red wine & shallot
Maison beurre (garlic, lemon, herb)

Our food is prepared in a kitchen where allergens may be present. Please ask the front of house team if you have concerns.
(V) - VEGETARIAN (VG) - VEGAN (VGO) - VEGAN OPTION AVAILABLE

Bistro

LOTTE

DESSERTS £6.95

CRÈME BRÛLÉE

PROFITEROLES

CHOCOLAT POT

TART OF THE DAY
with cream or ice cream

STICKY DATE PUDDING
with butterscotch sauce and vanilla ice-cream

ICE CREAM
with meringue and chocolate sauce

HOUSE SORBET (VG) - £5.95

ICE CREAM SCOOP - £2.50
choice of vanilla, chocolate or strawberry

AFFOGATO - £5.00

ASSIETTE DE FROMAGE - for 1 £10.95
- for 2 £14.95

NIGHTCAP COCKTAILS

BRANDY ALEXANDER **£10**
Courvoisier, crème de cacao, cream, grated nutmeg

ESPRESSO MARTINI **£10**
Vodka, Kahlúa, espresso

CAFÉ CAEN **£10**
Black coffee, calvados, Grand Marnier, cane syrup, cream

LIQUEURS & MORE *50ml serve*

COINTREAU	£6.00
BENEDICTINE	£7.00
GRAND MARNIER	£6.00
AMARETTO	£6.00
ANTICA CLASSIC SAMBUCA	£6.00
BAILEYS IRISH CREAM	£6.00
KAHLÚA	£6.00

DESSERT WINE *75ml serve*

MUSCAT DOMAINE DE DURBAN 2019	£7.00

PORT *75ml serve*

GRAHAM'S LATE BOTTLED VINTAGE	£6.00

Do let us know if you are tempted...