

All @ £2.65

SOUPE DU JOUR

SOUP of the day

PARCELLE AUX FROMAGE AU CHEVRE CHAUD/ SALADE DE NOIX

CRISPY GOAT CHEESE PARCEL, Waldorf Salad

MOULES MARINIER

MUSSELS, Garlic, Shallots, White Wine & Cream

CHOUX DE CRABE / CITRUS HOLLANDAISE

PROFITEROLES with CRAB MEAT and Citrus Hollandaise

PÂTISSERIE PARSONS AU POULET FUMÉ

PARSONS PASTRY, Smoked Chicken, Mushrooms & Fine Herbs, Crème Fraiche

COCKTAIL AVOCAT & CREVETTES ROSES / SAUCE TOMATE

AVOCADO & PRAWN COCKTAIL, Tomato Salsa

BROCHETTE DE POULET / SAUCE BEURRE D'ARACHIDES CROQUANTES

GRILLED CHICKEN SATAY, Crunchy Peanut Butter Sauce

CHAMPIGNON A L'AIL / FROMAGE FRAIS AUX EPINARDS

BAKED GARLIC MUSHROOMS, With Blue Cheese

All @ £5.95

STEAK HACHÉ FAIT MAISON aux PIMENT et CUMIN

HOME MADE SPICY LAMB BURGER, Fries, Salad, Mayo & Relish

SAUCISSES PIMENTÉES MAISON GRILLÉES

HOME MADE SPICY SAUSAGES, Baked New Potato with Brie & Carrots

STEAK HACHÉ FRITES /SALADE VERTE

100% Aberdeen Angus BEEF BURGER, Fries, Salad, Mayo & Relish

PÂTES DU JOUR

PASTA of the DAY

All prices given are at half-price. A 10% optional service charge will be added to parties of 5+.

We accept all cards except Amex & Dinners Club. We do not accept cheques.

Any food allergies please check with your waiter.

For any compliments or complaints please write to Mr. Peter Ilic on peterilic@littlebay.co.uk

All @ £5.95

EPAULE D'AGNEAU AUX ROMARIN MIJOTÉ 4 HEURES
4 HOURS SLOW COOKED SHOULDER OF LAMB, Grilled Vegetables, Flageolet Beans & Basil Pesto

PORC BRAISÉ AUX 5 ÉPICES & CARMELISÉ AU MIEL
BRAISED PORK BELLY, Apple & Potato Mash, Black Pudding, Soya Honey Sauce

FILET DE SAUMON AUX EPICES MAROCAINES & PIMENT ROUGE
OVEN ROAST SPICED FILLET of SALMON, Kernel Nut and Raisins Couscous, Chick Peas

FILET DE CARRELET FARCI Á LA CHAIRE DE CRABE
FILLET of PLAICE STUFFED with CRAB MEAT, Wilted Spinach, Sauce Veronique

BLANC DE POULET FARCI "DU PATRON"
STUFFED CHICKEN BREAST, (Walnuts, Peppers & Sun Dry Tomato), New Potato with Brie, Tomato Sauce and Hollandaise Sauce

MAGRET DE CANARD BARBARIE AU MIEL & GINGEMBRE
ROAST BREAST of BARBARY DUCK, Butternut Squash, Red Cabbage, Honey Ginger Sauce

MOUSSAKA AUX LEGUMES Á LA GRECQUE
VEGETABLE MOUSSAKA, Sour Cream and Salad

All @ £2.25

SELECTION DES LEGUMES DU JOUR ET POMME DE TERRE
SELECTION of VEGETABLES with POTATO

FRITES
HOME CUT CHIPS FRIED IN GOOSE FAT

MACÉDOINE (SALADE)
MACEDONIAN SALAD

LÉGUMES VERTS DU JOUR
GREEN VEG of the DAY

All above dishes are at 1/2 price.

EVERY SUNDAY WE SERVE:
ROAST SIRLOIN OF BEEF WITH ROAST POTATOES, VEGETABLES, YORKSHIRE PUDDING AND GRAVY @ £8.95
ROAST LOIN OF PORK WITH ROAST POTATOES, VEGETABLES, AND APPLE SAUCE @ £6.95

All @ £2.65

TARTE AUX POMMES GLACE VANILLE
APPLE CAKE with Vanilla Ice Cream

PROFITEROLES A LA MOUSSE DE BANANE COULER CHOCOLAT
PROFITEROLES, Banana Cream & Hot Chocolate Sauce

BÛCHE AU CHOCOLAT, POIRES POCHÉES, GLACE À LA VANILLE
CHOCOLATE LOG, Poached Pear, Vanilla Ice Cream & Raspberry Coulis

GLACÉE AU CHOCOLAT BLANC ET PISTACHE
WHITE CHOCOLATE & PISTACHIO PARFAIT

ASSIETTE DE FROMAGES
CHEESE PLATTER, Biscuits & Grape Chutney

SORBET AU CITRON
LEMON SORBET



Filter Coffee, Tea, Tisane Infusions £1.95
Double Espresso, Cappuccino, Caffè Latte £2.45
Liqueurs all @ £3.45
Cognac, Armagnac, Brandy all @ £3.45
Liqueur Coffees all @ £3.95



Tokaji, Cuvée 2000, Hungary. Magnificent sweet desert wine that has graced the tables of elite across Europe for hundreds of years. Medium amber in colour with an intense and complex nose of marmalade and spices. Sweet and rich on the palate with a fine cleansing acidity. Great length and a superb, lingering finish. £5.95
(glass)/£22.95 (bottle)



Fine Ruby Port, Portugal. Full, rich and spicy port-wine with concentrated aromas of ripe red fruits.
£2.95 (glass)/£29.95 (bottle)

Rosès LBV 2000 Port, Portugal. An exceptional port from the outstanding 2000 vintage. It shows typically floral and elegant notes while offering intense flavours of cherry, raspberry, spice, as well as, heady sweetness, strong tannins and persistent finish.
£3.95 (glass)/£39.95 (bottle)

10% Optional service charge will be added for parties of five or More..