

Pour Commencer / Starters

- Whole king prawns** with white wine and garlic butter 7.50
- Shetland smoked salmon & crayfish salad** with lime & basil dressing 5.50
- Scottish Queenie scallops** with bleu d' Auvergne cheese sauce 7.50
- Fresh Shetland mussels** with white wine, cream & saffron 6.75
- Escargots** (1/2 Doz) with garlic butter and woodland mushrooms 5.25
- Chicken liver terrine** wrapped in bacon with red onion jam 5.00
- Smoked duck breast** with manchego cheese and beetroot glaze 6.50
- Brie filo pastry parcel** with redcurrant & poppyseed dressing 4.95
- Grilled goat's cheese salad** with leaves, croutons, olive oil garlic & basil 5.25
- Soupe a l'oignon** with a cheese crouton 4.25
- Starter size crêpes** 6.50

Crêpes

Savoury crêpes are all made to order with organic, free range eggs, generously filled and come with our own bechamel sauce and topped with Jarlsberg cheese.

Crêpe fillings:

- Ham** or **Mushroom** 9.00
- Chilli con carne** or **Spinach & ricotta** 10.00
- Chicken & broccoli** 11.50
- Smoked haddock, chives & crayfish tails** 11.50

Extras

- Garlic bread** 3.00
- Garlic bread with cheese** 3.00
- Bread with houmous** 3.00
- Basket of French bread & butter** 1.50
- Marinated olives & feta cheese with bread** 3.00

All our ingredients are fresh and of the highest quality. We take extra care to avoid Genetically Modified ingredients. Dishes may contain traces of nuts, please ask us about ingredients if you suffer from food allergies.

All prices are inclusive of V.A.T. American Express, Visa, Mastercard and Switch accepted.
10% optional service charge on tables of six or over

Viandes / Meats

Coq au vin, corn fed chicken, shallots, bacon, mushrooms and red wine with creamy mash 14.95

Confit of duck leg with rosemary & garlic jus and creamy mash potatoes 14.25

Gressingham duck breast seared in the pan, served with orange and ginger sauce served with dauphinoise potatoes 14.75

Roast haunch of venison Perthshire wild venison, marinated in red wine, with port & berry sauce, with dauphinoise potatoes 16.50

Roast rack of Scottish Borders lamb, with a rosemary & garlic jus and served with dauphinoise potatoes 16.50

Aberdeen Angus prime Scottish beef all 8 oz Rump: 15.95 Sirloin: 16.95 Fillet : 22.50

All beef is prime quality Aberdeen Angus or Scottish Borders Limousin Beef

To accompany your choice of steaks, choose from the following sauces, (free of charge):

- Cracked peppercorn & brandy gravy
- Bleu d'Auvergne cheese
- Mushroom cream sauce
- Garlic & parsley butter
- Mixed berries & port sauce
- Rosemary & garlic jus

All steaks served with French fries.

Surf & turf, your choice of steak, as above, with king prawns, queenie scallops and fresh mussels in white wine and garlic butter As above + 5.50

Poissons / Fish

Fillet of Scottish salmon, served with basmati rice 14.75

Fillet of seabass, two generous fillets, served with basmati rice 16.75

To accompany your fish, choose from the following sauces, (free of charge):

- Lemon, coriander and olive oil
- Pine kernel pesto
- Pancetta, white wine and cream

Les moules frites, 1kg pot of mussels served with fries, see board for sauce 15.50

Side dishes all 3.00

Mixed leaf & tomato salad French fries Vegetable of the day

Dauphinoise potatoes Creamy mashed potatoes

Vegetarian

Tartiflette, potato, onion & leek fondant topped with Reblochon cheese, served with mixed leaf salad with a lime herb dressing 13.50

Le Sept offers seasonal dishes and evening specials, see blackboard menu for details

Some dishes are available as childrens portions, please ask for details.