



LA GARRIGUE
RESTAURANT
Est.2001

STARTERS/SMALL PLATES

ROQUEFORT SOUFFLE.....9.95
LEAVES, WALNUTS & POMEGRANATE V
SMOKED TROUT12.50
EGG MAYONNAISE AND ROCKET *
CHICKEN & WILD MUSHROOM TERRINE, PICKLES...9.75
CURED MEAT & DUCK LIVER PARFAIT PLATTER
TO SHARE , OR NOT !GF.....SMALL 14.50 LARGE 27.50

SOUP OF THE DAY.....6.75
ASK YOUR WAITER FOR TODAY'S SOUP
TOMATO, BASIL & GOAT CHEESE CLAFOUTIS.....7.75
SERVED WARM WITH GREEN LEAVES V
CANTALOUPE MELON.....7.50
WITH MINT AND MUSCAT WINE VG-GF
TRADITIONAL FISH SOUP.....9.50
COMTE CHEESE, SAFFRON DIP AND CROUTONS *

SALADS

GOAT CHEESE SALAD
WITH LEAVES, PICKLED BEETROOT, TENDERSTEM
BROCCOLI, POMEGRANATE, TOASTED ALMONDS & SEEDS
GF*SMALL 8.00 LARGE 15.50

SCALLOP, OCTOPUS & KING PRAWN SKEWER,
LITTLE GEM, CHERRY TOMATOES, GARLIC BUTTER GF*
SINGLE SKEWER.....14.50
DOUBLE SKEWER.....28.50

MAIN COURSES

FILET OF HALIBUT DF-GF.....29.50
WARM HEIRLOOM TOMATOES, OLIVES & ARTICHOKE
FILET OF SALMON GF*.....22.75
SAFFRON RICE, CAPER AND ALMOND BEURE NOISETTE
STEAMED FILET OF PLAICE GF*.....18.75
PARSLEY NEW POTATOES, MUSSEL MARINIÈRES SAUCE
POTATO GNOCCHI VG.....19.50
GIROLLES MUSHROOMS, TENDERSTEM BROCCOLI,
PEAS AND TOASTED PINE NUTS
ROASTED BEEF TOMATO V.....16.50
STUFFED WITH SAFFRON RICE, ROCKET PESTO

COQ AU VIN GF*.....18.25
CHICKEN THIGHS IN A RICH RED WINE SAUCE,
TAGLIATELLE PASTA & TENDERSTEM BROCCOLI
TOULOUSE SAUSAGE VIGNERONE GF*.....16.50
WITH APPLE AND GRAPES, MASH POTATO
BRAISED LAMB SHANK DF-GF.....26.50
CHICKPEA, CHORIZO & PEPPER STEW
SCOTTISH BEEF RIBEYE 8OZ*.....36.50
FRENCH FRIES, PROVENCALE TOMATO, PEPPERCORN SAUCE

SIDES

MIX LEAVES WITH OLIVE OIL DRESSING3.95
BUTTERED NEW POTATOES WITH PERSILLADE.....4.50
FRENCH FRIES.....4.50
GREEN BEANS WITH ROAST SHALLOTS.....4.50
TENDERSTEM BROCCOLI AND ALMONDS.....4.50
ARTISAN BREAD & FRENCH BUTTER FOR ONE2.50

DESSERTS

PAVLOVA GF*.....8.00
SUMMER BERRIES AND CHANTILLY CREAM
ICE CREAM SELECTION GF.....8.50
VANILLA, CHOCOLATE AND CHERRY, ALL 3 OF THEM!
RICE PUDDING VG-GF8.50
ROASTED PEACH AND RASPBERRY
VANILLA CREME BRULEE *.....9.50
SERVED WITH SHORTBREADS

LEMON TART.....9.50
RED BERRIES COULIS & SAFFRON MERINGUE
CHOCOLATE FONDANT.....11.00
VANILLA ICE CREAM
I.J.MELLIS CHEESE.....14.50
SELECTION OF FRENCH CHEESES
WITH HOMEMADE OATCAKES, CELERY &
WALNUTS

DESSERTS WINES 70ML 500ML
DOMAINE DE CLOVALLON,80.00
GRAIN DE FOLIE
MAURY, MAS AMIEL 2019,.....8.75
GRENACHE
DOMAINE FONTANEL "AMBRÉ".....8.25
MUSCAT DE RIVESALTES 2015
CLOS DU GRAVILLAS7.75
MUSCAT ST JEAN DE MINERVOIS 2023

COFFEES AND TEAS,

AMERICANO.....3.50 ESPRESSO.....3.50
MACCHIATO.....3.75 CAPPUCCINO...4.50
DOUBLE ESPRESSO.....4.50 LATTE.....4.50
FLAT WHITE.....4.75 TEA.....3.50
ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT

Vegan-VG, Vegetarian - V, Gluten Free - GF, Dairy Free- DF, Can be twisted-*

FOLLOW US AND SHARE YOUR EXPERIENCE ON:  @LAGARRIGUEED

 @LA_GARRIGUE



LA GARRIGUE

LUNCH TUESDAY TO SATURDAY: 12PM TO 2PM
DINNER TUESDAY TO SATURDAY 5.30PM TO 9.30PM

