



Voisin

# MENU

A LA CARTE  
AVAILABLE

Mon - Tue  
12:00 - 18:00  
Wed-Sat  
12:00 - 20:00

## APPETISERS

- BAKED CAMEMBERT £8.95  
Served with toasted french baguette & chutney (V) (GFA)
- FRENCH ONION SOUP £8.50  
A rustic & hearty Parisian classic topped with a gruyere crouton
- BREADED BRIE £7.95  
Deep fried breaded brie served on a bed of mixed leaf with a cranberry dip (V)
- PORTOBELLO MUSHROOM £7.95  
Mushrooms stuffed with goats cheese on a bed of rocket drizzled in balsamic (V) (GF)
- SOUP OF THE DAY £7.50  
Homemade soup of the day, served with crusty baguette
- CHICKEN LIVER PATE £8.25  
flavoursome chicken liver pate served with warm french baguette and red onion chutney (GFA)

- CLASSIC PRAWN COCKTAIL £7.95  
Prawns served in a marie rose sauce on a bed of shredded baby gem lettuce (GF)
- FISH GOUJONS £8.95  
Beer battered white fish served with a traditional tartar sauce

## PLATTERS FOR 2

- MINI MEZZE £11.50  
Hummus & tzatziki with warmed pitta (GFA)
- FROMAGE / CHARCUTERIE £15.00  
A choice of either cheeses OR cured meats served with toasted baguette and chutney (GFA)
- PLAT VOISIN £24.00  
A mixture of cheese's, cured meats, toasted baguette & chutney (GFA)
- FROMAGE CHAUD £24.00  
Baked Camembert, halloumi fries & breaded brie served with chutney, cranberry sauce & a honey dip

## SALADS

- CAESAR £8.50  
Baby gem lettuce, croutons, Caesar dressing, anchovies & Parmesan  
Add chicken £5 or Steak £6 (GFA)
- BLUE CHEESE £8.50  
Baby gem lettuce, blue cheese & croutons tossed in a blue cheese dressing (V)  
Add chicken £5 or Steak £6 (GFA)
- NICOISE £13.50  
Classic French, salad of lettuce, tomato, onion, green beans, tuna & boiled egg tossed in house vinaigrette (GF)



## MAINS

- FISH GOUJONS & FRIES £14.50  
Beer battered white fish served with fries, house salad & tartar sauce
- STUFFED AUBERGINES £13.50  
Aubergine stuffed with mixed peppers, tomato, courgette & feta, served with fries & house salad (GF) (V) (VEA)
- QUICHE £12.95  
Homemade roasted red pepper & goats cheese quiche served with house salad or fries & pickled beetroot (V)
- D'AGNEAU VIN ROUGE £21.00  
Tender lamb shank served on a bed of Dijon mash accompanied with a deep red wine jus & green beans
- PIRI PIRI POULET £14.50  
1/2 roast chicken in piri piri sauce served with french fries, house salad
- VOISIN BURGER £14.95  
6oz beef patty, melted brie, bacon, pickled red onion with truffle mayo served with seasoned fries
- SALMON BEARNAISE £15.50  
Pan-seared salmon fillet topped with a béarnaise sauce, served with herb-seasoned potatoes & greens (GFA)
- POULET CHAMPIGNON £14.50  
Chicken breast topped with a creamy mushroom & white wine sauce served with new potatoes & green beans (GF)

## MOULES

- All moules served with fries & toasted baguette
- MOULES MARINIÈRE (GFA) £14.75  
White wine, garlic, shallots, parsley, and cream
- MOULES PROVENÇALES (GFA) £14.75  
Tomato, garlic, white wine, basil, and a touch of chili
- MOULES AU ROQUEFORT (GFA) £15.75  
Mariniere base with blue cheese & lemon



## STEAK FRITES

- All steaks served with grilled tomatoes, mushrooms, fries & either a house or blue cheese salad (GFA)
- RUMP 6 oz £15.50
- RIBEYE 7 oz £21.00  
Add sauce for £3.00  
Cafe de paris butter (GF), peppercorn sauce (GF), blue cheese sauce (GF), red wine jus, Bearnaise (GF)

## EXTRAS

- SKIN ON FRIES (GFA) (VE) £4.00
- SIDE SALAD (GF) (V) (VEO) £4.50
- HALLOUMI FRIES (V) (GFA) £7.50
- GREEN BEANS (GF) (VE) £3.00

## SPECIALS

- FESTIVE PLATTER FOR 2 £24.00  
Honey glazed pigs in blankets, breaded brie with a cranerry dip, goats cheese stuffed mushrooms & an orange & brandy liver pate
- BURGER DE NOEL £14.95  
6oz beef patty topped with brie, bacon & cranberry sauce, served with seasoned fries
- LE FRAMBOISE £7.50  
Vanilla & raspberry ripple ice cream, meringue, fresh raspberries & whipped cream

## DESSERTS

- CHEESECAKE £6.50  
Ask your server for the cheesecake of the day (V)
- CRÈME BRULEE £6.50  
Served with a shortbread biscuit (GFA) (V)
- TIRAMISU £6.50  
Classic Tiramisu served with Vanilla Ice Cream (V)
- AFFOGATO £6.50  
Ice cream or sorbet with espresso (add liquor for £2.50) (VEA)(V)(GFA)
- STICKY TOFFEE £6.50  
Served with ice cream or custard (VEA)
- APPLE PIE £6.50  
Served with ice cream or custard (V)
- LEMON MERINGUE PIE £6.50  
Served with whipped cream (V)
- TRIO OF ICE CREAM £6.50
- SUNDAES £7.50  
Ask your server for our flavours (VEA)

BREAKFAST  
& LIGHT  
LUNCH

Voisin  
MENU

BREAKFAST  
9am-1pm  
LIGHT LUNCH  
11am-5pm  
A LA CARTE  
See reverse

BREAKFAST \*Sourdough & Gluten free add £1\*

JAM & TOAST OR TEACAKE	£3.50	FRENCH OMELETTE	£5.75
White, brown, (sourdough* or gluten free*) (GFA)		Add ham, mushroom, peppers, onions, tomato or cheese for £1 each (GF) (V)	
WARM CROSSIANT	£3.50	● STEAK & EGGS	£14.50
Freshly baked classic		6oz rump steak served with 2 eggs of your choice, grilled tomato, mushroom & mini hash browns (GFA)	
Pistacio or chocolate add 50p		EGGS BENNIDICT	£9.50
● FULL ENGLISH	£11.50	2 poached eggs on a toasted muffin with hollandaise sauce served with your choice of spinach or smoked ham (Upgrade to salmon for £2) (GFA) (V)	
Back bacon, sausage, black pudding, mushroom, tomato, hash brown, beans with your choice of egg served with white or brown toast (GO LARGE £14.50) (GFA)		AVOCADO SMASH	£9.75
FULL VEGAN	£11.50	On toasted white, brown or (sourdough*) with smashed avocado & 2 poached eggs (V) (GFA) add feta for £2.00	
Scrambled salt & pepper tofu, vegan black pudding, roasted peppers, beans, mushrooms & tomatoes served with white or brown toast (GO LARGE £14.50) (VE) (GFA)		CAMEMBERT MELT	£9.25
MUSHROOM FRICASSEE	£8.50	Baked camembert spread over warm sourdough topped with a spoon on onion confit & thyme(V) (GFA)	
Creamy white wine & garlic mushrooms served on toasted sourdough add egg for £1.50 (V)			
GOATS CHEESE TARTINE	£8.50		
Goats cheese & caramelised onion served on toasted baugette (V)			

ON TOAST (or extras)		On white, brown or Gluten free £3.50 sourdough (4.50)	
On baguette add £1.50	Halloumi £1.50	Hash brown £1.50	Goats Cheese £2.00
Egg £1.50	Beans £1.50	Salmon £3.00	Spinach £1.50
Flat mushroom £1.00	Black Pudding £1.00	Bacon £2.00	Ham £2.00
Button mushrooms £2.00	Tomato £1.00	Sausage £2.00	Tofu £2.00
Cheese £1.50	Avocado £2.00	Feta £2.00	

CREPES & WAFFLES

**£6.50 SERVED WITH WHIPPED CREAM**  
Maple & Bacon (V)  
Banana & Nutella (V)  
Mixed Berry Compote (V)  
Lemon & Sugar (V)  
Biscoff (V)  
**SAVOURY FROM £8.95**  
Creamy Mushroom (V)  
Crepe Monsieur (add egg £1)  
Ham & Cheese  
Seafood Crepe (add £1.50)  
Roasted veg,hummus & avocado (V)

FRENCH TOAST

Traditional French toast made with brioche  
PAIN PERDU £9.25  
Topped with powdered sugar, maple syrup or fruit compote  
SWEET £9.25  
Choose from a topping of biscoff, nutella or pistacio cream (add £2 for pistacio)  
SAVOURY £9.25  
French toast with a twist. Classic brioche topped with salmon and poached eggs

SANDWICHES

ALL SANDWICHES ARE SERVED ON FRESHLY BAKED BAGUETTE OR BROWN & WHITE BREAD, (GLUTEN FREE & SOURDOUGH ADD £1)

<b>BROWN/WHITE £7.95 BAG £9.50</b>	BEEF FRENCH DIP	£11.95
HAM, CHEESE & PICKLE	Classic french dip, roast beef, Swiss cheese, caramelised onions served on a baguette with a side of red wine jus	
Classic ham, cheese & Branston pickle (GFA)	● LE SANDWICH DE NOËL	£11.50
ROASTED VEG & HUMMUS	Turkey, stuffing, cranberry, pigs in blankets in a freshly baked baguette,, served with a red wine jus to dip	
Mixed peppers, courgettes & aubergines with hummus (V) (VEA) (GFA)	CHICKEN BAGUETTE	£10.95
EGG MAYONNAISE	Grilled chicken with Dijon mayo & baby gem lettuce	
Homemade egg mayonnaise filling with rocket (V)(GFA)	STEAK BAGUETTE	£13.50
<b>BROWN/WHITE £8.95 BAG £10.95</b>	Rump steak with Dijon mayo, red onion chutney & rocket OR blue cheese sauce	
BRIE BACON & CRANBERRY	LAMB BAGUETTE	£13.95
Crispy bacon, brie & cranberry sauce (GFA)	Tender Lamb & melted brie topped with fig jam & rocket	
PRAWN MARIE ROSE	FRENCH CLUB	£10.95
Prawns in our own marie rose sauce served with baby gem lettuce (GFA)	Chicken, Bacon, tomato, lettuce, aioli on toasted french baguette	
BEEF & HORSERADISH		
Roast beef, rocket & horseradish (GFA)		
● HALLOUMI & AVOCADO		
Fried halloumi & smashed avocado, mixed leaf served with harissa jam (V) (GFA)		
LE THON PARISIEN		
Tuna mayo with capers, diced cornichons, Dijon mustard, and crisp lettuce – a classic French lunchtime favourite (GFA)		
FISH GOUJON		
Lightly battered white fish served in either garlic mayo or tartar sauce		



CLASSICS

CROQUE MONSIEUR £8.95  
Smoked ham & 3 cheese toasted sandwich with bechamel sauce (GFA) (V)  
CROQUE MADAME £9.95  
Upgrade the Monsieur with a poached or fried egg (GFA) (V)  
SALMON TARTINE £8.50  
Smoked salmon & cream cheese on toasted slices of baguette (GFA)

CROISSANTS

CHEESE & HAM £7.95  
Served warm with ham & melted cheese  
CHEESE & MUSHROOM £7.95  
Served warm with sauteed mushrooms & melted cheese (V)  
FULLY LOADED £8.95  
Sauteed bacon, tomato, mushroom & melted cheese

UPGRADES

SMALL BLUE CHEESE SALAD (GFA) (V) £5.50  
SKIN ON FRIES (GFA) (V) £4.00  
SMALL SIDE SALAD (GF) (V) £4.50