

PETIT DEJEUNER

Available 9am-12pm

- **FULL ENGLISH** £11.50
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
On toasted white, brown or (sourdough*) with smashed avocado & 2 poached eggs (V) (GFA) **add feta or halloumi for £2.00**
- FULL VEGAN** £11.50
Scrambled salt & pepper tofu, roasted peppers, beans, mushrooms & tomatoes served with white or brown toast **(GO LARGE £14.50)** (VE) (GFA)
- STEAK & EGGS** £14.50
6oz rump steak served with 2 eggs of your choice, grilled tomato, mushroom & mini hash browns (GFA)
- EGGS BENEDICT** £9.50
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)
- JAM & TOAST OR TEACAKE** £3.50

- 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 pistachio)**

- SAVOURY** £9.25
French toast with a twist. Classic brioche topped with salmon and poached eggs



- FRENCH OMELETTE** £6.75
Add ham, mushroom, peppers, onions, tomato or cheese for £1 each (GF) (V)

CROISSANTS

- WARM CROSSIANT** £3.50
Freshly baked classic
Pistachio or chocolate add 50p
- CHEESE & HAM** £8.50
Served warm with ham & melted cheese
- AVOCADO** £10.25
Served warm with smashed avocado, poached egg upgrade and **add bacon or feta or halloumi for £2**
- FULLY LOADED** £8.95
Sauteed bacon, tomato, mushroom & melted cheese
- CHEESE & MUSHROOM** £8.50
Served warm with sauteed mushrooms & melted cheese (V)
- BENEDICT** £9.95
Served warm with hollandaise sauce & a poached egg with your choice of spinach, ham or **salmon add £2**

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)
- Ham & Cheese
- Seafood Crepe **(add £3.00)**

SOUPE

- SOUPE DU JOUR** £7.95
Homemade soup of the day, served with crusty baguette
- FRENCH ONION SOUP** £8.95
A rustic & hearty Parisian classic topped with gruyere croutons

LES SANDWICHES

- CROQUE MONSIEUR** £9.50
Ham & 3 cheese toasted sandwich with bechamel sauce (GFA) (V) **(add £1.50 for poached egg)**
- SALMON TARTINE** £8.95
Smoked salmon & cream cheese on toasted slices of baguette (GFA)
- FRENCH BRIE MELT** £9.25
Melted brie spread over warm sourdough topped with a spoon of onion confit & thyme (V) (GFA)
- MUSHROOM FRICASSEE** £8.95
Creamy white wine & garlic mushrooms served on toasted sourdough **add egg for £1.50** (V)
- GOATS CHEESE TARTINE** £9.50
Goats cheese & caramelised onion served on toasted baugette (V)

DÉJEUNER LÉGER

- CAESAR** £8.95
Baby gem lettuce, croutons, Caesar dressing, anchovies & Parmesan **Add chicken £5 or Steak £6** (GFA)
- BLUE CHEESE** £8.95
Baby gem lettuce, blue cheese & croutons tossed in a blue cheese dressing (V) **Add chicken £5 or Steak £6** (GFA)
- SALADE HALLOUMI GRILLE** £12.95
Grillied halloumi, roasted medeteranian vegetables, mixed leaves and a light herb dressing (GF) (V)
- SALADE DE CHEVRE** £13.50
A wheel of goat's cheese, figs, walnuts & mixed leaf served with house dressing and red onion chutney (N)(GFA)
- CHICKEN AVOCADO** £13.95
Chicken, bacon, avocado, with mixed salad, cherry tomatoes & a honey & mustard dressing
- LEEK, GRUYÈRE & HERB TART** £12.95
Slow-cooked leeks folded with fresh herbs and nutmeg, baked in a buttery pastry case with melted Gruyère cheese served with salad & fries (V)

Choose from white, brown or seeded baguette
White, brown, sourdough & gluten free avialable

- CHICKEN BAGUETTE** £11.50
Grilled chicken with Dijon mayo & baby gem lettuce
- ROASTED VEG & HUMMUS** £9.90
Mixed peppers, courgettes & aubergines with hummus (V) (VEA) (GFA)
- STEAK BAGUETTE** £13.50
Rump steak with rocket with red onion chutney, served dijon mayo **OR** blue cheese sauce
- HALLOUMI & AVOCADO** £11.50
Fried halloumi & smashed avocado, mixed leaf served with harissa jam (V) (GFA)
- FRENCH CLUB** £11.75
Chicken, bacon, tomato, lettuce, aioli on toasted french baguette

- LE THON PARISIEN** £11.50
Tuna mayo with capers, diced cornichons, Dijon mustard, and crisp lettuce – a classic French lunchtime favourite (GFA)
- HAM, CHEESE & PICKLE** £9.90
Classic ham, cheese & Branston pickle (GFA)
- FISH GOUJON** £11.50
Lightly battered white fish served in either garlic mayo or tartar sauce
- PRAWN MARIE ROSE** £11.50
Prawns in our own marie rose sauce served with baby gem lettuce (GFA)
- BEEF FRENCH DIP** £11.95
Classic french dip, roast beef, Swiss cheese, caramelised onions served on a baguette with a side of red wine jus

- BRIE BACON & CRANBERRY** £11.50
Crispy bacon, brie & cranberry sauce (GFA)



Voisin MENU

PETITES ASSIETTES

CLASSIC PRAWN COCKTAIL	£8.50	SOUPE DU JOUR	£7.95
<i>Prawns served in a marie rose sauce on baby gem lettuce (GF)</i>		<i>Homemade soup of the day, served with crusty baguette</i>	
FISH GOUJONS	£9.25	CHICKEN LIVER PATE	£8.75
<i>Beer battered white fish served with a traditional tartar sauce</i>		<i>Flavoursome chicken liver pate served with warm french baguette and red onion chutney (GFA)</i>	
PORTOBELLO MUSHROOM	£8.95	FRENCH ONION SOUP	£8.95
<i>Mushrooms stuffed with goat's cheese on a bed of rocket drizzled in balsamic (V) (GF)</i>		<i>A rustic & hearty Parisian classic topped with gruyere croutons</i>	
BAKED CAMEMBERT	£9.50	BREADED BRIE	£8.50
<i>Topped with olive oil & thyme, served with toasted french baguette & onion confit (V) (GFA)</i>		<i>Crispy breaded brie served on a bed of mixed leaf with a cranberry dip (V)</i>	

PLATEAUX

FROMAGE / CHARCUTERIE	£16.50	LE' SELECTION DE FROMAGE	£18.50
<i>A choice of either cheeses OR cured meats served with toasted baguette and chutney (GFA)</i>		<i>A selection of premium French cheeses, served with toasted baguette, crackers & accompaniments</i>	
PLAT VOISIN	£26.00	FROMAGE CHAUD	£26.00
<i>A mixture of cheeses, cured meats, toasted baguette & chutney (GFA)</i>		<i>Baked Camembert, halloumi fries, crispy breaded brie served with chutney, cranberry sauce, a honey dip & toasted baguette</i>	
FRENCH APERO	£13.50		
<i>House hummus, olive tapenade, cornichons, pickled vegetables & toasted baguette</i>			
			ADD FRIES £4.00 ADD SIDE SALAD £4.50

DÎNER PRINCIPAL

SALMON BEARNAISE	£16.50
<i>Pan-seared salmon fillet topped with a béarnaise sauce, served with herb-seasoned potatoes & greens (GFA)</i>	
VOISIN BURGER	£15.50
<i>6oz beef patty, melted brie, bacon, pickled red onion with truffle mayo served with seasoned fries</i>	
POULET CHAMPIGNON	£15.50
<i>Chicken breast topped with a creamy mushroom & white wine sauce served with new potatoes & green beans (GF)</i>	
LEEK, GRUYÈRE & HERB TART	£13.50
<i>Slow-cooked leeks folded with fresh herbs and nutmeg, baked in a buttery pastry case with melted Gruyère cheese served with salad & fries (V)</i>	
STUFFED AUBERGINES	£13.50
<i>Aubergine stuffed with mixed peppers, tomato, courgette & feta, served with fries & house salad (GF) (V) (VEA)</i>	

STEAK FRITES

<i>All steaks served with grilled tomatoes, mushrooms, fries & either a house or blue cheese salad (GFA)</i>	
RUMP 6 oz	£16.50
RIBEYE 7 oz	£22.50
<i>Add sauce for £3.00</i>	
<i>Café de paris butter (GFA), peppercorn sauce (GF), blue cheese sauce (GF), red wine jus, Bearnaise (GF)</i>	

MOULES

<i>All moules served with fries & toasted baguette</i>	
MOULES MARINIÈRE (GFA)	£15.50
<i>White wine, garlic, shallots, parsley, and cream</i>	
MOULES PROVENÇALES (GFA)	£15.50
<i>Tomato, garlic, white wine, basil, and a touch of chili</i>	
MOULES AU ROQUEFORT (GFA)	£16.75
<i>Mariniere base with blue cheese & lemon</i>	