

MAIN COURSES

"La Transmontana de Feijoada"

Braised Chicken, Pork and Beef with Red Beans, Carrots and Cabbage served with Rice

Left Bank Signature Chicken

Char Grilled Chicken Breast with Ham, Sausage and French Mustard atop Mozzarella, Parmesan and Parsley Gratin finished in a Francesinha Drizzle served with Batter Chips

"Chateaubriand" Sirloin Steak (Supplement £3.55)

Pan cooked Sirloin Steak served with Chips atop Tartare Sauce

"Rosbife" Fillet Steak (Supplement £6.45)

Pan cooked Fillet Steak in Olive Oil, Garlic, Butter, Flour and Port Wine served on a Bed of Thin Sliced Potato

Left Bank "Terre et Mar"

Char grilled Chicken Breast stuffed with Cod served with Mash Potato, Pepper and Spinach finished in its own Glaze Drizzle

"Poulet au Fromage Bleu"

Char grilled Chicken Breast served on a bed of Crushed Potatoes finished in a Blue Cheese Sauce

Jarret D'Agneau

Lamb Shank served with Sauté Potato finished in a Red Wine Jus

Poulet Grille Caracteres (Supplement £3.25)

Char Grilled Half Chicken (on the bone) with Fries & Rice finished in Homemade Chilli Sauce

Corn Bread "Filet de Morue"

Oven baked Cod Fillet atop Corn Breadcrumbs Gratin served with Boiled Potatoes finished in a Chives, Garlic and Olive Oil Drizzle

Smoked Haddock (Supplement £2.75)

Oven baked Haddock atop Crevettes served on a bed of Lyonnaise Potato finished with Lemon Juice Drizzle

Salmon

Oven baked Salmon Fillet served on a Bed of Potato Wedges atop Homemade Pesto Sauce

"Riz aux Fruits de Mer"

Pan cooked Seafood with Rice, Garlic and Tomato finished in Fish Glaze

Left Bank "Riz Végétarien" (V)

Pan cooked Onions, Peppers, Peanuts, Asparagus, Rice and Broad Beans atop Tomatoes and Mozzarella Cheese finished in a Vegetarian Glaze Sauce

Fusilli Gorgonzola (V)

Fusilli Pasta, Sauté Spinach, Peppers and Mushrooms finished in a Gorgonzola Sauce and Croutons

Roast Norfolk Turkey

Traditional Roast Turkey Crown with Sage Stuffing served with Chipolatas and Roast Potato finished in Rich Gravy Sauce

Left Bank Bison Steak (Supplement £3.25)

Char grilled Bison Steak cooked medium rare served on a bed of Fries atop Smoked Cheddar Cheese finished in a Diane Sauce

SIDE ORDERS

1. Peppercorn Sauce	£1.00	9. Ciabatta Garlic Bread (Chilli)	£2.75
2. Diane Sauce	£1.00	10. Ciabatta Garlic Bread (Cheese & Basil)	£2.75
3. Blue Cheese Sauce	£1.00	11. Ciabatta Garlic Bread (Mushroom)	£2.75
4. Fries	£1.50	12. Mixed Salad	£1.95
5. Cajun Fries	£1.75	13. Bowl of Mixed Olives with Bread	£1.95
6. Ciabatta Garlic Bread (Plain)	£2.15	14. Bowl of Fresh Onion Rings	£1.95
7. Ciabatta Garlic Bread (Cheese)	£2.75	15. Bowl of Garlic Mushrooms	£1.75
8. Ciabatta Garlic Bread (Mixed)	£2.75	16. Vegetables of the Day	£1.50
		17. Left Bank Special Chorizo	£3.25

Christmas

DINNER MENU

Left bank
brasserie

42 Burscough Street, Ormskirk, L39 2ES

Tel: 01695 573133

www.leftbankormskirk.com

Early Bird Menu - Two Courses £8.95

MONDAY TO FRIDAY: 5.30pm - 7.00pm

STARTERS

Homemade Paté de Fois de Poulet: Served with Toasted Bread & Chutney Dip

Duck Spring Rolls: Served with Toasted Bread & BBQ Dip

“Boudin Noir Tour”: Black Pudding, Chorizo, Goat’s Cheese Slices served on a Bed of Mixed Leaves finished in a Homemade Carrot Sauce

Chicken & Chorizo Hot Pot

Chicken, Chorizo, Mash Potato and Vegetables atop Boiled Egg finished in a Cream & Garlic Sauce

Melon Parma Ham: Melon served with Parma Ham finished in a Homemade Fruit Coulis

Deep Fried White Bait: White Bait served with Garlic Mayonnaise and Rocket Leaves

Char Grilled Sardines: Grilled Sardines served with Beetroot & Bruschetta Bread finished in Olive Oil Drizzle

Moules Mariniere (Supplement £2.50):

Fresh Mussels cooked in a Cream Wine and Garlic Sauce served with Bread & Butter

Homemade Soup du Jour: Served with Fresh Cut Bread and Butter

Left Bank Vinaigrette: Cucumber atop Tomato, Coriander, Olives, Peppers, Onions and Parmesan Shavings finished in a Vinaigrette Dressing

Breadcrumbs Brie (V):

Brie coated in Breadcrumbs served on a Bed of Mixed Leaves finished in Fruit Coulis Drizzle

Left Bank Egg Benedict (V): Toast topped with Parma Ham, Poached Egg finished in a Dill Hollandaise Sauce

MAIN COURSES

Fillet Steak (Supplement £6.95)

Char Grilled Fillet Steak cooked to your liking served with Sauté Onions, Mushrooms, Tomatoes and Saute Potatoes atop Brie Cheese

Rump Steak (Supplement £3.25)

Char Grilled Rump Steak cooked to your liking served with Sauté Potato finished in a Blue Cheese Sauce

Char Grilled Belly Pork

Served with Chips and Salad

Left Bank “Le Riz De La Viande” (Supplement £2.95)

Pan cooked Bacon, Ham, Chicken, Rump, Onion and Peppers with Rice atop Mozzarella Cheese, Olives and Tomatoes finished in a Glaze Sauce

Asparagus Chicken

Char grilled Chicken Breast stuffed with Asparagus and Mozzarella Cheese served with Potato Wedges finished in a Spinach Sauce

Left Bank “Espadon” (Supplement £2.75)

Char grilled Sword Fish served on a Bed of Boiled Potato atop fried Banana finished in a Passion Fruit & Lemon Butter Drizzle

Cod Fillet

Oven baked Cod Fillet served on a Bed of Rice finished in a Prawn Dill Sauce

Left Bank Salmon

Linguini and Pesto atop char grilled Salmon Fillet finished in a Pesto Sauce and Rocket Leaves

Smoked Haddock Risotto (Supplement £1.95)

Risotto Rice with Smoked Haddock finished atop Boiled Egg

Pineapple Spaghetti (V)

Spaghetti, Courgettes, Carrots and Pineapple finished in a Vegetarian Glaze Sauce

Mushrooms Stroganoff (V)

Mushrooms cooked in a Stroganoff Sauce served with Rice

Roast Norfolk Turkey: Traditional Roast Turkey Crown with Sage Stuffing served with Chipolatas, Roast Potato finished in Rich Gravy Sauce

Parties of six or more will have a discretionary 10% service charge added to your final bill

A La Carte Menu - Two Courses £13.95

5.30pm - 10.00pm

STARTERS

Homemade Paté de Fois de Poulet
Served with Toasted Bread and Chutney Dip

“Boulettes de Viande Chilli”

Homemade Chilli Meat Balls served on a Bed of Rocket Leaves finished in a Tomato Sauce

Left Bank Hummus

Pitta Bread with Juliana Salad and Chicken finished with Garlic Mayo

Left Bank “Pain Grillé”

Bruschetta atop Gratin Pepperoni, Goat’s Cheese, Olives and Courgettes finished in a Tomato & Sweet Chilli Sauce

Homemade “Croquettes De Poisson” (Supplement £1.95)

Fish Cake with Cod, Prawns, Salmon and Parsley served on a Bed of Salad finished in a Tartare Sauce Dip

Crevettes (Supplement £2.75)

Four Crevettes served on a Bed of Toast and Potato Salad atop Dill Sprinkles finished in a Garlic Butter, Lemon and Wine Drizzle

Corn Bread Mussels

Green lip Mussels with Corn Bread Crust finished in a Pesto Sauce

Homemade Soup du Jour:

Served with Fresh Cut Bread and Butter

Gratin Mushrooms (V)

Gratin Mushrooms stuffed with Goat’s Cheese and Almonds served with Sliced Tomato finished in a Blue Cheese Sauce Drizzle

“Pain Croustillant” Caprese (V)

Tomato, Mozzarella and Basil Leaves served on a Bed of Gluten Free Bread finished in Pesto Drizzle

Courgettes “Farcies” (V)

Grilled Courgette Slices rolled with Goat’s Cheese, Spinach and Pepper served with Tomato and Pesto Drizzle

Escargots à la Bourguignonne (Supplement £3.00)

Escargots in Garlic and Herb Butter finished in Pesto, Parsley, Wine and Cognac Drizzle served with Toasted Bread

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