

## 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

**Left bank**  
**brasserie**

*Christmas*

# SUNDAY DINNER MENU



**42 Burscough Street, Ormskirk, L39 2ES**

**Tel: 01695 573133**

**[www.leftbankormskirk.com](http://www.leftbankormskirk.com)**



# Sunday Lunch Menu

TWO COURSES £8.95 – THREE COURSES £10.95

## STARTERS

### Homemade Chicken Liver Paté

Served with Toasted Bread & Chutney Dip

### Duck Spring Rolls

Served with Toasted Bread & BBQ Dip

### Chicken and Chorizo Hot Pot

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

### Deep Fried White Bait

White Bait served with Garlic Mayonnaise and Rocket Leaves

### Moules Mariniere (Supplement £2.50)

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

### Char Grilled Sardines

Grilled Sardines served with Beetroot and Bruschetta Bread finished in Olive Oil Drizzle

### Homemade Soup of the Day

Served with Fresh Cut Bread and Butter

### Left Bank "Pâtes Pégétarien" (V)

Penne with Peppers, Garlic and Mushrooms finished in a Vegetable Glaze atop Rocket Leaves

### Bread Crumbs Brie (V)

Served with Mixed Salad finished with Fruit Coulis Drizzle

## SIDE ORDERS

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

## MAIN COURSES

### Fillet Steak (Supplement £6.95)

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

### Rump Steak (Supplement £2.95)

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

### Chicken Rossini

Char grilled Chicken Breast served on a Bed of Chips atop Toast and Paté finished in a Red Wine Jus

### Char Grilled Belly Pork

Served with Crushed Potatoes finished in Hoisin Sauce Drizzle

### Left Bank "Le Riz De La Viande" (Supplement £2.95)

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

### Chicken BBQ

Char Grilled Chicken Breast rolled on Chorizo Slices atop Gratin Mozzarella served on a Bed of Mash Potato finished in a BBQ Sauce

### Left Bank "Espadon" (Supplement £2.75)

Char grilled Swordfish served on a Bed of Boiled Potato atop Fried Banana finished in a Passion Fruit, Lemon and Butter Drizzle

### Cod Fillet

Oven baked Cod Fillet served on a Bed of Mash Potato 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

### Vegetarian Deluxe (V)

Courgettes, Aubergines, Mushrooms, Peppers and Spinach cooked in a Vegetable and Sweet Chilli Glaze atop Fried Three Cheeses coated in Egg and Breadcrumbs

### Mushroom 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

# 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

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