

LA PETITE PÉTANQUE
 • RESTAURANT AND TEA ROOMS •
SERVED FROM NOON

LIGHT BITES

- Soup of the day with warm Crusty Bread £7.9. (GFO)
- Confit Duck Croquette with Tarragon and Bacon Mayo
£11.50
- Grilled Halloumi with Hot Honey and Lemon Aioli
£10.50 (GF/V)
- Cajun Battered Tenderstem Broccoli with Miso Mayo
£9.50 (VG)

SALADS

- Prawn & Crayfish in a Marie Rose sauce served with a
Crispy Green Leaf Salad and Brown Bread (GFO)
Petite £11.00 Main £16.00
- Salad Nicoise- Mixed Leaf Salad, Boiled Egg, Potatoes,
Green Beans and Olives
With Roasted Tenderstem Broccoli £16.80 (V/VG/GF)
OR Flaked Tuna £18.00 (GF)
OR Chargrilled Chicken Breast £19.00 (GF)

MAINS

- Fish & Chips with a Dressed Salad Leaf Garnish,
Homemade Tartar Sauce and Pickles £21.75 (GFO)
- Panfried Sea Bass with Pressed Potatoes and a Citrus and
Fennel Salad £19.00 (GF)
- Rigatoni Pasta in a Creamy Lemon and Garlic Sauce.
Topped with a Chargrilled Chicken Breast £18.00 (GFO)
OR with Peas and Broccoli £17.50 (V, VGO, GFO)
- Pie of the day served with Garden Vegetables and
Buttered New Potatoes £18.00

SIDES

- Garden Salad £6.50
Peas £3.00
Chunky Chips £5.50
Bread with Oil & Balsamic Vinegar £6.50
Olives £5.50
- Please be aware that customizing menu items may not
always be possible.*

HOMEMADE BURGERS

- All served in a Brioche Bun with a Salad and Homemade
Coleslaw Garnish and Chunky Chips*
- Breaded Hot Honey Chicken Burger with Miso
Mayo, Cheese, Lettuce and Tomato £19.00 (GFO)
- 6oz British Beef Burger with Emmental Cheese,
Bacon Jam, Gem Lettuce and Tomato £19.00 (GFO)
- Chickpea, Pomegranate and Tahini Vegetarian
Burger with Lettuce and Tomato £18.00 (V/VG/GFO)

SANDWICHES

- Granary or White. For Sourdough and Gluten Free
Bread add 50p. Served with a garnish of Homemade
Coleslaw, Sweet Potato Crisps and Green Salad*
- Homemade Beer Battered Cod Goujons with Tartar
Sauce £11.55 (GFO)
- Prawn and Crayfish with Marie Rose Sauce
£11.55 (GFO)
- Tuna Crunch with Mayonnaise £11.25 (GFO)
- Chicken, Bacon and Avocado £12.50 (GFO)

Hot Honey Halloumi and Tomato Jam £11.55 (V, GFO)

Roasted Squash and Avocado with Chilli Jam
£11.25 (VG, GFO)

J A C K E T S

Served with a Homemade Coleslaw & Green Salad

Homemade Beer Battered Cod Cod Goujons &
Tartar Sauce £13.20 (GFO)

Cheddar Cheese and Baked Beans £11.50 (V, GF)

Tuna Crunch with Mayonnaise £12.00 (GF)

Prawn and Crayfish with Mari Rose Sauce
£13.20 (GF)

Chicken, Bacon and Avocado £13.50 (GF)

Hot Honey Halloumi and Tomato Jam £12.00 (GF)

Roasted Squash and Avocado with Chilli Jam
£12.00 (VG, GF)

HOUNSLOW

Please inform your server of any allergies or dietary requirements. While we take precautions to prevent cross-contamination, our kitchen handles allergens such as Gluten, Dairy, Nuts, Shellfish and Soy. We cannot guarantee that any dish is completely free of allergens.

A 10% discretionary gratuity is added to all bills. A 10% non-discretionary gratuity is added to all bills for parties of 6 or more.



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DESSERTS

Homemade Cheesecake of the day £9.50 (V)

Rich Chocolate and Salted Caramel Brownie, with Vanilla Bean Ice Cream £9.50 (V)

Hot Honey and Mixed Nut Tart with Lime Creme Fraiche £9.50 (V)

Artic Roll with Strawberry and Berry Compot £9.50 (V)

Cream Tea - One Scone £6.00 / Two Scones £11.00

Homemade scones served with Clotted Cream, Tiptree Jam and a Pot of Tea

Homemade Cake £5.25

ICE CREAM SUNDAES

Summer Berries

3 scoops of Ice Cream, Strawberries, Raspberries, Strawberry Sauce, Cream, Nuts, Hundreds and Thousands and a Cherry on the top £9.80 (V)

Chocolate Flake

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Flake, and a Cherry on the top £9.80 (V)

Chocolate Brownie

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Brownie and a Cherry on the top £9.80 (V)

Banana Split

3 Scoops of Ice Cream, Banana, Chocolate Vermicelli, Cream, Nuts, Chocolate Sauce and a Cherry on the top £9.80 (V)

TRADITIONAL AFTERNOON TEA

*Booking required 48hrs in advance, with a £10 deposit per person.
Please specify dietary requirements at time of booking. Available Monday 12.30-3pm,
Tuesday-Saturday 12.30-4pm and Sunday 3.30-5pm*

Selection of open Sliders, Homemade Scones with Clotted Cream and Jam,
Savory Pastries and Cakes, with Tea or Coffee

£28.80 per person £34.60 per person with a glass of Prosecco

Children's Afternoon Tea £18.00 per person

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