

Classics Menu

January 2026

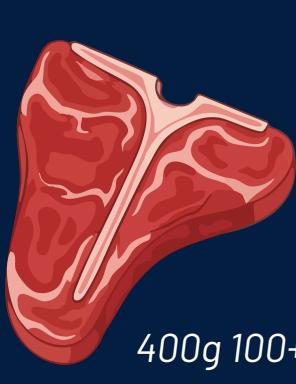
A Month of Sun-Led Flavours

Released at the beginning of every month, La Bastide's Classics Menu highlights the vibrant culinary fusion achieved by combining the very best seasonal produce with the refined techniques of traditional French cuisine

In January 2026
we are delighted to present a month of
summer delights

Entrée Special

vichyssoise de cresson, pouple fumé, persil, crème fraîche, croûtons 30
watercress vichyssoise, smoked octopus, parsley, crème fraîche, croutons



Wednesday 14th January to Sunday 1st February

*400 g 100+ grass-fed t-bone, béarnaise,
salade de pommes de terre à la française (gf)* 70

400g 100+ grass-fed t-bone steak, béarnaise, french-style potato salad

Accompagnement for January

jeunes légumes d'été, ail confit, chapelure de macadamia (gfo) 18

summer greens, confit garlic, macadamia crumb (gfo)



All dishes are available from
Wednesday to Sunday or until sold out