

A LA CARTE

STEAKS

All our steaks are accompanied by a classic garnish of grilled mushroom, tomato and onion.
Your choice of pommes frites, triple-cooked chips, dauphinoise potatoes or seasonal mixed greens, served with your preferred sauce.

CLASSIC STEAKS

FILLET DE BOEUF 8oz 40.90

The fillet steak is the prime cut, tender, lean and full of flavour.

RIB EYE 8oz 35.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 14oz 37.90

The T-Bone steak is prime cut of fillet and sirloin,
full of flavour and succulent taste

ADD SURF AND TURF OPTION

5 KING PRAWNS £6.50 / 10 KING PRAWNS £11.50

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 74.90

Chateaubriand is a taste sensation, it comes from the tenderloin fillet and simply melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 35oz 68.90

Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone

TUESDAY & WEDNESDAY STEAK DEAL FOR TWO WITH A BOTTLE OF HOUSE WINE 79.90

Chargrilled chateaubriand fillet served with chefs steak garnish and choice of two sides and two sauces

SIDES

TRIPLE-COOKED CHIPS 4.50

(Add Garlic Aioli or Truffle Salt - 1.00)

POMMES FRITES 4.00

(Add Garlic Aioli or Truffle Salt - 1.00)

BABY POTATOES 4.50

Salsa Verde Dressing

GARLIC MASHED POTATOES 4.50

GRATIN POTATOES 4.50

MALTED & SEEDED

HERITAGE CARROTS 5.50

CAJUN-SPICED BEER-BATTERED ONION RINGS, ROASTED GARLIC & HERB AIOLI 6.00

GARLIC AND HERB BAGUETTE CROSTINI 4.75

EXTRA SAUCE 3.50

Peppercorn & Brandy Cream / Blue Cheese /
Bearnaise / Bordelaise / Garlic Butter /
Café De Paris Butter

DESSERTS

HEATHER HONEY & MASCARPONE CHEESECAKE 9.75

Lemon Curd and Sorbet / Bee Pollen / Pistachio / Tuile

BANANA CRÈME BRÛLÉE ^{GFA} 9.50

Gingersnap Biscuits / Glazed Banana / Maple-Salted Pecans

BREAD AND BUTTER PUDDING 8.90

Honeycomb Ice Cream /
Amaretto Chocolate Sauce / Almond Crumb

TRIO OF ICE CREAM ^{GFA} 8.90

Vanilla / Chocolate and Strawberry / Berry Compote /
Gingersnap Biscuit / White Chocolate Shards

TROU NORMANDE ^{DF GF} 7.90

Blood Orange Sorbet / Spiced Mandarin Purée /
Lemongrass and Bay Limoncello

CRÊPES SIMPLETTE 7.90

Choice of Toffee or Butterscotch or Chocolate or Lemon sauces
with Vanilla Ice Cream

CRÊPES SUZETTE 8.90

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

PLATEAU DE FROMAGES ^{GFA}

3 CHEESES 11.90 ADDITIONAL CHEESES 1.50 EACH
Camembert / Isle of Mull / Port Salut /
Brie / Smoked Cheddar / Blue D'auvergne

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.

Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.

Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.