

A LA CARTE

STEAKS

All steaks are served with marinated mushrooms, confit of cherry tomatoes and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green vegetables, and sauces

CLASSIC STEAKS

FILLET DE BOEUF 8oz 33.90

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

RIB EYE 8oz 27.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 14oz 33.90

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

MÉDAILLONS DE BOEUF 23.90

The medallions are from a prime cut of beef and are both tender and full of flavour

ADD SURF AND TURF OPTION 5.95

SAUCES: 3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 62.90

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 54.90

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 68.90**
Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces

SIDES

**RUSTIC CHIPS WITH TRUFFLE SALT
OR ROAST GARLIC AIOLI 3.95**

GRATIN DAUPHINOISE 3.95

STEAMED GREEN VEGETABLES 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

**TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & BLUE CHEESE 3.90**

EXTRA SAUCES 1.90

*3 Poivre / Bearnaise / Blue Cheese /
Garlic Butter / Bordelaise / Cafe de Paris*

DESSERTS

FONDANT AU CHOCOLAT 9.90

Hazelnut crème patisserie and a pistachio ice cream

PASSION FRUIT CRÈME BRÛLÉE 8.90

Served with tonka bean short bread

CHOCOLATE BREAD

AND BUTTER PUDDING 8.90

Served with amaretto crème anglaise and a mango gel

TROU NORMANDE DE LA MAISON 8.90

Watermelon and mint sorbet with Sicilian lemon gin

CHEESE PLATTER

3 CHEESES 6.40 AND 5 CHEESES 8.40

*A selection of French and British cheese
served with homemade chutney and bread or biscuits*

CRÊPES SIMPLETTE 6.90

*Choice of toffee, chocolate and lemon.
Served with ice cream*

CRÊPES SUZETTE 8.40

*Homemade crêpe served with a orange sauce,
lemon sorbet and flambé with Grand Marnier*

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.