

A LA CARTE

From 12 till late daily
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

STARTERS

SCALLOPS **GF** **DF** 15.90

Puy lentils / butternut squash / lardons / chive oil

SNAILS IN GARLIC BUTTER **GFA** 12.90

Garlic Croûtons

PHEASANT BALLOTINE **GF** 11.90

Sausage / Prune / Pistachio / Sage / Truffled Celeriac Purée

FISH & SEAFOOD BISQUE **GFA** 8.90

Garlic Croûtons / Gruyère Cheese / Saffron Rouille

SOUP DU JOUR 5.90

Please see our blackboard for our freshly prepared soup which is accompanied by bread and butter

STARTER DU JOUR 8.90

Please see our blackboard

MOULES

Please ask our server

MAINS

GRILLED SALMON **GF** 24.90

Sauerkraut / Roasted Baby Potatoes / Saffron Beurre Blanc / Asparagus / Dill oil

ROASTED QUAIL **GF** 24.90

Savoy Cabbage / Wild Mushrooms / Potato Rosti / Bacon Jus

DUCK BREAST **GF** 25.90

Celeriac Purée / Caramelised Pear / Fondant Potatoes / Roasted Winter Squash / Orange Jus

BOUILLABAISSÉ DE MARSEILLE **GFA** 25.90

Gruyère Cheese / Garlic Bread / Saffron / Rouille

PLAT DU JOUR 22.90

Please see our blackboard

POISSON DU JOUR 22.90

Please see our blackboard

SALADS

SALAD DU CHEF **GF** **DF**

STARTER 8.90 / MAIN 13.90

Smoked Mackerel / Pickled Beetroot / Crispy Chickpea / Sesame and Ginger Dressing

SALADE PAYSANNE **GFA**

STARTER 8.90 / MAIN 13.90

Grilled Chicken / Crispy Potato / Bacon Lardons / Soft Poached Hens Egg / Garlic Croutons / French Dressing

GOAT CHEESE SALAD **GFA**

STARTER 8.90 / MAIN 13.90

Grilled Honey Glazed Goats Cheese / Toasted Brioche / Dried Cranberries / Toasted Walnuts / Artichokes / Poached Pear / Wholegrain Mustard Dressing

V Vegan **GFA** Gluten Free Available **GF** Gluten Free
DF Dairy Free **V** Vegetarian

KIDS MENU 9.90

For kids up to 10 years old

Fish Goujons, Chicken Goujons or Macaroni Cheese with Bacon

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.

A LA CARTE

STEAKS

All steaks are served with roasted root vegetables, cherry tomatoes and your choice of pommes frites, rustic chips, potato dauphinoise or green vegetables

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 24.90

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

ADD SURF AND TURF OPTION 6.95

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

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 63.90

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 56.90

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 4.45

FINE BEANS SAUTÉED
IN GARLIC BUTTER 3.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & BLUE CHEESE 4.90

EXTRA SAUCES 1.90

Peppercorn / Bearnaise / Blue Cheese /
Garlic Butter / Bordelaise / Café de Paris

DESSERTS

ENTREMENT 9.90

Hazelnut Mousse / Blackcurrant Jelly / Hazelnut Tuille

FOREST FRUIT CHEESECAKE 8.90

Fruit Coulis

VANILLA CRÈME BRÛLÉE **GFA** 8.90

Shortbread

TROU NORMANDE 8.90 **GF** **DF** **V**

Pumpkin Sorbet / Spiced Rum

BREAD & BUTTER PUDDING 8.90

Crème Anglaise / Toffee Sauce

CHEESE PLATTER

3 CHEESES 6.90 AND 5 CHEESES 8.90

A selection of French and British cheese
Homemade Chutney / Bread or Biscuits

CRÊPES SIMPLETTE 6.90

Choice of toffee, chocolate and lemon.
With Vanilla Ice-Cream

CRÊPES SUZETTE 8.40 (Supplement 1.00)

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

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