

# A LA CARTE

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

## STARTERS

SNAILS IN GARLIC BUTTER <sup>GEA</sup> 12.90  
Garlic Croûtons

BEEF TARTARE <sup>GF</sup> <sup>DF</sup> 17.90  
Pickled Shimeji Mushroom / Mushroom Mayo /  
Tarragon Oil / Crispy Capers / Shallot / Egg Yolk

SEARED SCALLOPS <sup>GF</sup> <sup>GEA</sup> <sup>DF</sup> 15.90  
Braised Pak Choi / Coconut / Lime Gel / Toasted Cashew

FISH & SEAFOOD BISQUE <sup>GEA</sup> <sup>DF</sup> 10.50  
Garlic Croûtons / Gruyère Cheese / Saffron Rouille

HALF CAMEMBERT <sup>GEA</sup> 10.90  
Onion Jam / Toast / Mixed Leave Salad

SOUP DU JOUR 5.90  
Served with crusty bread and butter  
Please see our blackboard

STARTER DU JOUR 8.90  
Please see our blackboard

MOULES  
Please ask your server

## MAINS

PAN FRIED RAINBOW TROUT <sup>GF</sup> 26.90  
Creamy Cannellini Beans / Dill / Grilled Brussel Sprouts / Capers

GRILLED PORK FILLET <sup>GF</sup> 26.90  
Apricot Purée / Tarragon Jus / Hasselback Potato /  
Tenderstem Broccoli / Silver Skin Onion

GRILLED VENISON LOIN <sup>GF</sup> <sup>DF</sup> <sup>GEA</sup> 28.90  
Jerusalem Artichoke Purée / Grilled Chicory / Cherry Jus /  
Oak Smoked Fondant Potato / Wild Mushrooms

BOUILLABAISSE DE MARSEILLE <sup>GEA</sup> <sup>DF</sup> 27.90  
Gruyère Cheese / Garlic Bread / Saffron Rouille

PLAT DU JOUR 23.90  
Please see our blackboard

POISSON DU JOUR 23.90  
Please see our blackboard

## SALADS

SALAD DU CHEF <sup>GF</sup> <sup>DF</sup>  
STARTER 9.90 / MAIN 14.90  
Braised Ox Cheek / Roasted Red Peppers / Wholegrain Mustard Dressing

SALADE PAYSANNE <sup>GEA</sup>  
STARTER 9.90 / MAIN 14.90  
Grilled Chicken / Crispy Potato / Bacon Lardons / Soft Poached Hens Egg / Garlic Croustons / French Dressing

GOAT CHEESE SALAD <sup>V</sup> <sup>GEA</sup>  
STARTER 9.90 / MAIN 14.90  
Grilled Honey Glazed Goats Cheese / Toasted Brioche / Dried Cranberries / Toasted Walnuts /  
Artichokes / Poached Pear/ Wholegrain Mustard Dressing

 Vegan  Gluten Free Available  Gluten Free  
 Dairy Free  Vegetarian

### KIDS MENU 10.90

For kids up to 10 years old

Fish Goujons / Chicken Goujons / 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 with a choice of pommes frites, rustic chips, potato dauphinoise or green vegetables and sauces*

### CLASSIC STEAKS

#### FILLET DE BOEUF 8oz 38.90

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

#### RIB EYE 8oz 32.90

*Prime cut of beef matured to maintain the succulent taste*

#### T-BONE STEAK 14oz 35.90

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

#### MÉDAILLONS DE BOEUF 25.90

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

#### ADD SURF AND TURF OPTION £4.95

*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 67.90

*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 59.90

*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 72.90

*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

#### BANOFFEE CHEESECAKE 8.90

*Vanilla Ice Cream / Coulis*

#### VANILLA CRÈME BRÛLÉE 8.90

*Shortbread*

#### BREAD AND BUTTER PUDDING 8.90

*Crème Anglaise / Toffee Sauce*

#### ENTREMENT 9.90

*Carrot Cake / Coffee Mousse / Cherry Jelly /  
Chocolate Glaze / Salted Caramel Tuille*

#### TROU NORMANDE 7.90

*Glass of Gin with Bramble Sorbet*

#### 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 or Lemon with  
Vanilla Ice Cream*

#### CRÊPES SUZETTE 8.40

*Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier*

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