

A LA CARTE

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

STARTERS

VENISON CARPACCIO ^{GF} 13.90

Carpaccio of Venison / Bleu d'Auvergne / Mustard Dressing /
Celeriac / Rocket

COQUILLES ST. JACQUES ^{GFA} 16.50

Gratin of Seared Shetland Scallops / Herb Cream / Parmesan /
Gruyere / Panko Crumb

FROMAGE DE CHÈVRE ^{GFA} ^V 12.50

Baked Crottin Goats Cheese Crostini / Red Onion
Marmalade / Fine Leaves

SNAILS IN GARLIC BUTTER ^{GFA} 12.90

Garlic Croûtons / Parsley / Lemon

FISH & SEAFOOD BISQUE ^{GFA} 11.90

Salmon / White Fish / Mussels /
Garlic Croutons / Gruyere Cheese / Saffron Rouille

PETIT CAMEMBERT ^{GFA} ^V 10.90

Half Baby Camembert / Garlic / Thyme / Fine
Leaf Salad / Crusty Bread

SOUP DU JOUR ^{GFA} 7.50

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

STARTER DU JOUR ^{GFA} 8.90

Please see our blackboard

CREAMY MOULES MARINIÈRES 11.80 ^{GFA}

Mussels / White Wine / Garlic Butter / Parsley / Cream

KIDS MENU 10.90

For kids up to 10 years old

Fish Goujons

Chicken Goujons

Macaroni Cheese with Bacon



Vegan



Gluten Free Available



Gluten Free



Dairy Free



Vegetarian

MAINS

MONKFISH TAIL ^{GF} 29.90

Pan Seared Monkfish Tail / White Bean & Smoked Bacon
Fricassee / Herb Roasted Salsify

LOIN OF LAMB ^{GFA} 29.90

Herb Crusted Loin of Lamb / Parsnip Puree /
Dauphinoise Potatoes / Chantenay Carrots / Sprouts / Jus

BREAST OF PHEASANT 28.50

Pan Fried Breast of Pheasant / Barley Risotto / Baby Leeks /
Button Mushrooms / Haggis Crumb / Truffle Dressing

GNOCCHIS DE POMMES DE TERRE ^V 25.50

Potato Gnocchi / Butternut Squash / Gruyere Cheese / Sage /
Roasted Pumpkin Seed / Walnut Oil

BOUILLABAISSE ^{GFA} 29.90

Provençal Fish Stew / New Potatoes / Salmon / White Fish /
Mussels / Garlic Croutons / Gruyere Cheese / Saffron Rouille

PLAT DU JOUR ^{GF} 27.90

Please see our blackboard

POISSON DU JOUR ^{GF} 27.90

Please see our blackboard

SALADS

SALAD DU CHEF ^{GFA} ^{DF}

STARTER 12.50 / MAIN 17.50

Warm Salad of Smoked Ham Hock / Roasted Squash
& Pearl Barley / Sunflower Seeds / Mixed Leaves /
Honey Apple Cider Vinaigrette

SALADE PAYSANNE ^{GFA}

STARTER 10.90 / MAIN 15.90

Chargrilled Garlic Chicken Tenderloins / Soft Boiled Eggs /
Smoked Bacon Lardons / Rustic Potatoes / Fine Beans / Garlic
Croutons / House Dressing

GOAT CHEESE SALAD ^V ^{GFA}

STARTER 9.90 / MAIN 14.90

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

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 confit plum tomato, Paris browns and balsamic pearl onions with a choice of pommes frites, rustic chips, potato dauphinoise, tenderstem broccoli, new potatoes and sauces

CLASSIC STEAKS

FILLET DE BOEUF 8oz 40.90

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

RIB EYE 8oz 34.90

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 73.90

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 67.90

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 78.90**

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

SIDES

RUSTIC CHIPS 4.00

(Add Garlic Aioli or Truffled Salt - 1.00)

POMMES FRITES 3.95

(Add Garlic Aioli or Truffled Salt - 1.00)

GRATIN POTATOES 4.45

CREAMY HERB MASHED POTATOES 3.95

TENDER STEM BROCCOLI 6.50

Blue cheese / Candied Walnuts

BABY POTATOES 3.95

TENDER STEM BROCCOLI / FINE BEANS
OR MIXED 4.90

Add Café De Paris Butter, Garlic Butter - 1.50

BEER BATTERED ONION RINGS 4.90

HOUSE SALAD 4.90

Mixed Leaf Salad / Sun Blushed Tomato / Cucumber / Pinenuts /
Croutons / Pickled Shallots / House Dressing

GARLIC BREAD 4.00

Garlic Sourdough

EXTRA SAUCE 2.50

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

DESSERTS

TEQUILLA PARFAIT ^{GF} 9.90

Iced tequilla & Lime Parfait / Pistachio / Lemon Curd /
Meringue / Raspberry Sorbet

CHOCOLATE TORTE ^{GF} 8.90

Chocolate Torte / Creme Chantilly / Cherry Coulis

BREAD & BUTTER PUDDING 8.90

White Chocolate & Almond Bread & Butter Pudding /
Amaretto Anglaise / Toblerone Ice Cream

TROU NORMANDE ^{GF DF} 7.90

Glass of Lemon Sorbet / Limoncello / Sumac

CRÈME BRÛLÉE ^{GFA} 8.90

Festive Spiced Crème Brulée / Cinnamon Shortbread Thins /
Pear Compote

TRIO DE GLACES ^{GFA} 8.90

Strawberry / Vanilla & Chocolate Ice Creams / Cinnamon
Shortbread / Honeycomb / Cherry Coulis

CRÊPES SIMPLETTE 6.90

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 9.50 ADDITIONAL CHEESES 1.50 EACH
Reblochon, Isle of Mull, Port Salut, Brie, 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.