

A LA CARTE

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

STARTERS

COLD SMOKED VENISON GF DFA 15.90

Pear Compote / Pecan Crumb / Blackberry Puree /
Horseradish Crème Fraîche / Watercress

PAN FRIED SEABASS GF 16.90

Celeriac Puree / Braised Leeks /
Cafe De Paris Jus / Pickled Mustard Seed

HONEY-GLAZED BAKED BABY CAMEMBERT GFA 11.90

Crusty Bread / Salad Garnish

SNAILS IN GARLIC BUTTER GFA 13.90

Garlic Croûtons / Parsley / Lemon

FISH & SEAFOOD BISQUE GFA 12.90

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

SOUP DU JOUR GFA 8.90

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

STARTER DU JOUR 9.90

Please see our blackboard

CREAMY MOULES MARINIÈRES GFA

Starter 12.90 / Main 20.90

Mussels / White Wine / Garlic Butter / Parsley / Cream

KIDS MENU 11.90

For kids up to 10 years old

Cheese Omellette, Buttered Baby Potatoes
Croque Monsieur, Fries
Garlic Chicken Strips, Herb Mash, Greens
Fish or Chicken Goujons, Fries



Vegan



Gluten Free Available



Gluten Free



Vegetarian



Dairy Free Available



Dairy Free

MAINS

PAN ROASTED BREAST OF GRESSINGHAM DUCK GF 31.90

Potato Gallette / Salsify / Braised Red Cabbage /
Cavolo Nero / Pickled Blackberry

CHARRED FILLET OF BEEF GF 32.90

Braised Cheek / Creamed Savoy Cabbage / Parsnip /
Gratin Potatoes / Bordelaise Sauce

PAN FRIED HAKE FILLET GFA 32.90

Purple Potatoes / Kale / Roasted Artichoke /
Braised Leeks / Crispy Mussels / Cider Cream

BOUILLABAISSE GFA 30.90

Provençal Fish Stew / New Potatoes / Market Catch of the Day /
Mussels / Garlic Croutons / Gruyère Cheese / Saffron Rouille

PLAT DU JOUR 29.90

Please see our blackboard

POISSON DU JOUR 29.90

Please see our blackboard

SALADS

SALAD DU CHEF DF GFA

STARTER 12.90 / MAIN 19.90

Maple-Glazed Smoked Ham Hock / Pearl Barley /
Pickled Apple / Beetroot / Mixed Leaves /
Toasted Hazelnut / Cider Vinegar Dressing

SALADE PAYSANNE GFA

STARTER 12.90 / MAIN 18.90

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

GOAT CHEESE SALAD V GFA

STARTER 12.90 / MAIN 18.90

Grilled Honey Glazed Goats Cheese / Toasted Brioche /
Dried Cranberries / Toasted Walnuts / Artichokes /
Poached Pear / French 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 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

SIRLOIN 10oz 34.90

Prime sirloin steak, lean, tender and full of rich flavour

ADD SURF AND TURF OPTION

5 KING PRAWNS £7.50 / 10 KING PRAWNS £12.90

SIDES

MIXED GREENS 5.50

GREEN BEANS 5.50

TENDER STEM BROCCOLI 5.50

TENDER STEM BROCCOLI IN
BLUE CHEESE & WALNUT CREAM 7.50

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

GARLIC AND HERB BAGUETTE CROSTINI 4.90

POMMES FRITES 4.50

(Add Garlic Aioli or Truffle Salt - 1.00)

TRIPLE-COOKED CHIPS 4.75

(Add Garlic Aioli or Truffle Salt - 1.00)

HOUSE SALAD 5.75

Beetroot / Pickled Shallots / Tomato / Cucumber /

Hazelnut / Croutons / Dressed Leaves

EXTRA SAUCE 3.50

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

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

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

DESSERTS

ALMOND BREAD & BUTTER PUDDING 10.90

Vanilla Anglaise / Almond Praline / Honeycomb Ice Cream

HONEY & PISTACHIO CRÈME BRÛLÉE ^{GFA} 10.50

Star Anise Poached Fig / Stem Ginger Cookie

COCONUT & VANILLA PANNA COTTA ^{DF} ^{GFA} 9.90

Spiced Poached Pear / Blackberry Compote /
Maple & Oat Crunch

TRIO OF ICE CREAM ^{GFA} 8.90

Strawberry / Chocolate / Vanilla /
Stem Ginger Cookie / Berry Compote / Maple & Oat Crunch

TROU NORMANDE ^{DF} ^{GF} 8.90

Lemon Sorbet / Elderflower & Calvados Syrup / Apple Gel

CRÊPES SIMPLETTE 8.90

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

CRÊPES SUZETTE 9.90

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

PLATEAU DE FROMAGES ^{GFA}

3 CHEESES 12.90 ADDITIONAL CHEESES 2.00 EACH

Camembert / Isle of Mull / Port Salut /
Brie / Smoked Cheddar / Blue D'auvergne

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SET MENU

2 course 30.90*

3 course 33.90*

*Prices per person

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

STARTERS

SOUP DU JOUR GFA

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STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF DF GFA

Maple-Glazed Smoked Ham Hock / Pearl Barley /
Pickled Apple / Beetroot / Mixed Leaves /
Toasted Hazelnut / Cider Vinegar Dressing

FISH & SEAFOOD BISQUE GFA

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

GRAVALAX GF DFA

Gravlax / Beetroot / Grain Mustard Yoghurt / Pickled Cucumber

POTTED DUCK GFA

Potted Terrine of Duck Leg Wrapped in Parma Ham /
Pickled Shallots / Carrot Chutney / Date Puree / Arran Oaties

BRIE TARTLETTE

Tartlette of Brie / Pears & Pecan / Red Onion Jam /
Herb Oil Dressing / Rocket

MAINS

CORN FED CHICKEN GF

Chargrilled Breast of Corn-Fed Chicken /
Wild Mushroom Ragout / Tarragon Mash /
Green Beans / Crispy Parma Ham

SALMON GFA

Pan Fried Salmon Fillet / Smoked Haddock
and Gruyere Croquette / Savoy Cabbage /
Butternut Squash / Caper Brown Butter

PORK GF

Slow Cooked Belly of Pork / Chorizo & Butterbean Cassoulet /
Salsa Verde / Tender Stem Broccoli

MÉDAILLONS DE BOEUF GFA DFA (Supplement 4.00)

Medallions of Beef Fillet / Pommes Frites /
Steak Garnish / Peppercorn and Brandy Cream Sauce

ROASTED AUBERGINE GF DF

Cumin & Maple Roasted Aubergine / Celeriac Purée /
Crispy Polenta / Braised Leek /
Wild Mushrooms / Hazelnut Dressing

PLAT DU JOUR

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POISSON DU JOUR

Please see our blackboard

DESSERTS

ALMOND BREAD & BUTTER PUDDING

Vanilla Anglaise / Almond Praline / Honeycomb Ice Cream

HONEY & PISTACHIO CRÈME BRÛLÉE GFA

Star Anise Poached Fig / Stem Ginger Cookie

COCONUT & VANILLA

PANNA COTTA DF GFA

Spiced Poached Pear / Blackberry Compote / Maple & Oat Crunch

TRIO OF ICE CREAM GFA

Strawberry / Chocolate / Vanilla /
Stem Ginger Cookie / Berry Compote / Maple & Oat Crunch

TROU NORMANDE DF GF

Lemon Sorbet / Elderflower & Calvados Syrup / Apple Gel

CHEESE PLATTER GFA

(3 Cheeses 3.00 Supplement, 5 Cheeses 4.50 Supplement)

All cheeseboards come with Quince / Date & Apple Chutney /
Pickled Walnuts / Grapes / Oatcakes

CRÊPES SIMPLETTE

Choice of Butterscotch, Toffee or Chocolate Sauce, or a
Squeeze of Lemon Juice, Served with Vanilla Ice Cream

CRÊPES SUZETTE (Supplement 2.00)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe

V Vegetarian

V Vegan

DF Dairy Free

DFA Dairy Free Available

GF Gluten Free

GFA Gluten Free Available

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