

# A LA CARTE

## STEAKS

All steaks are served with confit plum tomato, duck fat Paris browns and balsamic pearl onions with a choice of pommes frites, rustic chips, potato dauphinoise, tenderstem broccoli, new potatoes and sauce

### 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 26.90

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

### 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 71.90

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 65.90

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 76.90

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

## DESSERTS

#### BANANA GLACEE 9.90 <sup>GFA</sup>

Iced Banana Parfait / Toffee Sauce / Lime Chantilly / Pistachio Tuille / Honeycomb / Coconut

#### VANILLA CRÈME BRÛLÉE <sup>GFA</sup> 8.90

Poached Plum / Cranberry, Hazelnut & White Chocolate Cookie

#### POUDING AU PAIN ET AU BEURRE 8.90

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

#### TROU NORMANDE <sup>GF DF</sup> 7.90

Glass of Lemon Sorbet / Limoncello / Sumac

#### CRUMBLE AUX POMMES <sup>GF</sup>

Warm Apple Crumble / Hazelnut & Walnut Crumb / Vanilla Ice Cream or Sauce Anglaise

#### 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

#### FRENCH & SCOTTISH CHEESEBOARD <sup>GFA</sup>

3 CHEESES 8.50 ADDITIONAL CHEESES 1.50 EACH  
Reblochon, Isle of Mull, Port Salut, Brie, Blue D'auvergne

## 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

#### PARSLEY 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, house dressing, pistou 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.