

# A LA CARTE

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

## STARTERS

### VENISON CARPACCIO <sup>GF</sup> 13.90

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

### COQUILLES ST. JACQUES <sup>GFA</sup> 16.50

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

### FROMAGE DE CHÈVRE <sup>GFA</sup> <sup>V</sup> 12.50

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

### SNAILS IN GARLIC BUTTER <sup>GFA</sup> 12.90

Garlic Croûtons / Parsley / Lemon

### FISH & SEAFOOD BISQUE <sup>GFA</sup> 11.90

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

### PETIT CAMEMBERT <sup>GFA</sup> <sup>V</sup> 10.90

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

### FRENCH ONION SOUP <sup>GFA</sup> 7.50

Served with crusty bread and butter

### STARTER DU JOUR <sup>GFA</sup> 8.90

Terrine of Fresh & Smoked Salmon / Cucumber Relish /  
Watercress Puree / Crostini

### CREAMY MOULES MARINIÈRES 11.80 <sup>GFA</sup>

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 <sup>GF</sup> 29.90

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

### LOIN OF LAMB <sup>GFA</sup> 29.90

Herb Crusted Loin of Lamb / Parsnip Puree / Duck Fat Baby  
Roasters / 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 <sup>V</sup> 25.50

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

### BOUILLABAISSÉ <sup>GFA</sup> 29.90

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

### PLAT DU JOUR <sup>GF</sup> 27.90

Braised Feather Blade of Beef / Herb Mashed Potatoes /  
Honey & Thyme Roasted Parsnips / Red Wine Jus

### POISSON DU JOUR <sup>GF</sup> 27.90

Roasted Coley Fillet / Caper & Crab Crushed Potatoes /  
Wilted Greens / Lemon & Chive Cream Sauce<sup>1</sup>

## SALADS

### SALAD DU CHEF <sup>GFA</sup> <sup>DF</sup>

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 <sup>GFA</sup>

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 <sup>V</sup> <sup>GFA</sup>

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

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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 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

### 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

## 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 <sup>GF</sup> 9.90

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

#### CHOCOLATE TORTE <sup>GF</sup> 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 <sup>GF DF</sup> 7.90

Glass of Lemon Sorbet / Limoncello / Sumac

#### CRÈME BRÛLÉE <sup>GFA</sup> 8.90

Festive Spiced Crème Brulée / Lemon Shortbread Thins / Pear Compote

#### TRIO DE GLACES <sup>GFA</sup> 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 <sup>GFA</sup>

3 CHEESES 9.50 ADDITIONAL CHEESES 1.50 EACH

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# SET MENU

2 course 32.90\*

3 course 37.90\*

\*Prices per person

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

## STARTERS

### FRENCH ONION SOUP <sup>GFA</sup>

Freshly Prepared Soup  
which is accompanied with bread and butter

### STARTER DU JOUR <sup>GFA</sup>

Terrine of Fresh & Smoked Salmon /  
Cucumber Relish / Watercress Puree / Crostini

### SALAD DU CHEF <sup>GFA</sup> <sup>DF</sup>

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

### TERRINE OF DUCK <sup>GF</sup>

Potted Duck Terrine / Cornichons / Cranberry Chutney /  
Crusty Bread

### HOT ROAST SMOKED SALMON <sup>GF</sup>

Chilled Hot Roast Smoked Salmon / Curly Endive /  
Roasted Corn Salsa / Herb Dressing

### GRUYÈRE TART <sup>GF</sup> <sup>V</sup>

Warm Roasted Pepper / Gruyere & Spinach Tart /  
Mesclun Salad / Basil pesto / Rocket

### FISH & SEAFOOD BISQUE <sup>GFA</sup>

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

## MAINS

### BALLOTINE OF TURKEY

Ballotine of Turkey Breast Wrapped in Parma Ham Stuffed  
With Black Pudding Herb Roasted Roots / Winter Greens /  
Fondant Potato / Turkey Jus

### CONFIT DUCK LEG <sup>GF</sup>

Confit Duck Leg / Carrot / Spiced Red Cabbage / Herb Mashed  
Potatoes / Bordelaise Sauce

### FILET OF SALMON <sup>GFA</sup>

Pan-Fried Salmon Fillet / Roasted Cauliflower / Capers /  
Fennel Velouté / Saffron Potatoes / Chive Oil

### MUSHROOM STROGANOFF

Wild Mushroom Stroganoff / Fettuccine / Roasted Chestnuts /  
Basil Pesto

### MÉDAILLONS DE BOEUF <sup>GF</sup> (Supplement 3.00)

Medallions of Beef Fillet / Chef's selection of Garnish / Pommes  
Frites / Peppercorn Sauce

### PLAT DU JOUR <sup>GF</sup>

Braised Feather Blade of Beef / Herb Mashed Potatoes /  
Honey & Thyme Roasted Parsnips / Red Wine Jus

### POISSON DU JOUR <sup>GF</sup>

Roasted Coley Fille / Caper & Crab Crushed Potatoes /  
Wilted Greens / Lemon & Chive Cream Sauce

## DESSERTS

### CRÈME BRÛLÉE <sup>GFA</sup>

Festive Spiced Crème Brulée / Lemon Shortbread Thins /  
Pear Compote

### BREAD & BUTTER PUDDING

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

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

Glass of Lemon Sorbet / Limoncello / Sumac

### CHOCOLATE TORTE <sup>GF</sup>

Chocolate Torte / Creme Chantilly / Cherry Coulis

### TRIO DE GLACES <sup>GFA</sup>

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

### CHEESE PLATTER <sup>GFA</sup>

(2.00 Supplement 3 Cheeses, 3.00 Supplement 5 Cheeses)  
All cheeseboards come with Quince / Onion Chutney /  
Pickled Walnuts / Grapes / Oatcakes

### CRÊPES SIMPLETTE

Choice of Toffee or Chocolate or Lemon with  
Vanilla Ice Cream

### CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe

<sup>V</sup> Vegetarian <sup>V</sup> Vegan <sup>DF</sup> Dairy Free <sup>GF</sup> Gluten Free <sup>GFA</sup> Gluten Free Available

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