

A LA CARTE

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

STARTERS

RILLETTE OF CONFIT DUCK LEG ^{GFA} 12.90

Onion Chutney / Pickled Shallots / Cornichons /
Beetroot Gel / Oatcakes

COQUILLES ST. JACQUES ^{GF} 15.90

Seared Scallops / Curried Leek Fondue /
Cauliflower and Stornoway Black Pudding Crumb / Curry Oil

SALMON ^{GFA} ^{DEA} 12.50

Smoked Gravlax / Fennel Remoulade /
Lemon & Dill Crème Fraîche / Spicy Blini / Herb Dressing

BOCCONCINI ^{GFA} 10.90

Mozzarella Balls / Tomato / Balsamic Reduction /
Basil Dressing / Rocket / Pinenuts

SNAILS IN GARLIC BUTTER ^{GFA} 12.90

Garlic Croûtons / Parsley / Lemon

FISH & SEAFOOD BISQUE ^{GFA} ^{DEA} 11.90

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

HALF CAMEMBERT ^{GFA} 10.90

Half Camembert Baked with Honey / Chilli Flakes
Roasted Pinenuts / Dressed Leaves / Crusty Bread

SOUP DU JOUR 6.90

Served with crusty bread and butter
Please see our blackboard

STARTER DU JOUR 8.90

Please see our blackboard

MOULES

Please ask your server

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

BAKED FILLET OF COLEY 26.90

Panko Herb Crust / Crab Crushed Potato / Spinach /
Samphire / Crayfish and Caper Salsa

FREE RANGE CHICKEN BREAST WRAPPED IN PARMA HAM ^{GF} 26.90

Mushroom Ketchup / Paris Browns / Crispy Skin /
Confit Garlic Mash / Slow Roast Shallot / Bordelaise Sauce

SLOW COOKED SHOULDER OF LAMB 28.90

Herb Crust / Minted Pea Purée / Heritage Carrots /
Olive-crushed Potatoes / Asparagus / Jus

ROASTED LOCAL ASPARAGUS ^{GFA} ^V 23.90

Soft Poached Egg / Bearnaise Sauce / Baby Potatoes /
Roasted Cherry Tomatoes / Red Onion and Herb Dressing

PLAT DU JOUR 24.90

Please see our blackboard

POISSON DU JOUR 24.90

Please see our blackboard

SALADS

SALAD DU CHEF ^{GF} ^{DF}

STARTER 10.90 / MAIN 15.90

Smoked Mackerel / Cucumber / Cherry Tomato /
Pickled Red Onion / Mixed Leaves / Lemon & Herb Dressing

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, duck fat Paris browns and balsamic pearl onions 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 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

CHOOSE A SAUCE: Peppercorn / Bearnaise / Blue Cheese / Garlic Butter / Bordelaise / Café de Paris

CHOOSE A SIDE: Pommes Frites / Rustic Chips / Potato Gratin / Tender Stem Broccoli / New Potatoes / Chopped Salads

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

CONFIT GARLIC MASH 3.95

BABY POTATOES 3.95

TENDER STEM BROCCOLI 3.90

Add Café De Paris Butter, Garlic Butter or Pistou Dressing - 2.00

FINE BEANS 4.90

Add Café De Paris Butter, Garlic Butter or Pistou Dressing - 2.00

BEER BATTERED ONION RINGS 4.90

HOUSE SALAD 4.90

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

BREAD 4.00

Garlic Sourdough

SAUCES 2.50

Peppercorn & brandy cream, reblochon cheese, bearnaise, bordelaise, garlic butter, café de paris butter, house dressing, pistou dressing

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

Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces

DESSERTS

ENTREMENT 9.90 ^{GF}

Chocolate Marquise / Glazed Banana / Dulce De Leche / Honeycomb / Chocolate Crisp / Salted Caramel Ice Cream / Pistachio Crumb

STRAWBERRY CRÈME BRÛLÉE ^{GFA} 8.90

Berry compote / Shortbread

CROISSANT BREAD & BUTTER PUDDING 8.90

White and Dark Chocolate Bread Pudding / Calvados Soaked Sultanas / Butterscotch Sauce / Dairy Ice Cream

TROU NORMANDE ^{GF} 7.90

Glass of Lemon Sorbet / Limoncello / Mint

ICED PARFAIT 8.90 ^{GF}

Iced Crème Fraiche and Vanilla Parfait / Gin Infused Raspberries / Cherry Sorbet / Gel / Almond Tuille

CRÊPES SIMPLETTE 6.90

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

CRÊPES AUX BAIES 6.90

Perthshire Berries / Coulis / Dairy Ice Cream

CRÊPES SUZETTE 8.40

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

FRENCH & SCOTTISH CHEESEBOARD

3 CHEESES 9.50 ADDITIONAL CHEESES 1.50 EACH

French – Reblochon / Camembert / Comte / Brie De Meux / Blue D'auvergne

Scottish – Applewood Smoked / Crowdie / Isle of Mull Cheddar / Strathdon Blue / Gruth Du

SET MENU

2 course 28.90*

3 course 32.90*

*Prices per person

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

STARTERS

SOUP DU JOUR

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

STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF GF DF

Smoked Mackerel / Cucumber / Cherry Tomato / Pickled Red Onion / Mixed Leaves / Lemon & Herb Dressing

FISH & SEAFOOD BISQUE GEA DFA

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

DILL CURED SALMON

Pickled Cucumber / Blini / Dill Crème Fraîche

GOATS CHEESE V DF GF

Goats Cheese / Spinach and Sundried Tomato Tart / Rocket Salad

CHICKEN & DUCK LIVER PATE

Rich Chicken and Duck Liver Parfait / Cumberland Sauce / Onion Jam / Toasted Baguette

SALMON BALLOTINE

Cucumber / Meux Mustard Yoghurt / Water Cress / Radish / Lemon Oil

MAINS

CHARGRILLED CORN-FED CHICKEN BREAST GF

Garlic Confit Mash Potato / Creamed Savoy Cabbage / Asparagus / Bordelaise Sauce

PORK BELLY GF

Toulouse Sausage / 3 Bean and Chorizo Cassoulet with Garlic Bread

SEARED SALMON FILLET GF

Braised Fennel / Saffron Potatoes / Roasted Cherry Tomatoes / Tarragon Hollandaise / Pistou

CUMIN ROASTED CAULIFLOWER V

Tahini Puree / Chicory / Pomegranate and Golden Raisin Salsa

MÉDAILLONS DE BOEUF DFA GF (Supplement 3.00)

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

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

STRAWBERRY CRÈME BRÛLÉE GEA

Berry Compote / Shortbread

CROISSANT BREAD & BUTTER PUDDING

White and Dark Chocolate Bread Pudding / Calvados Soaked Sultanas / Butterscotch Sauce / Dairy Ice Cream

TROU NORMANDE GF DF V

Glass of Lemon Sorbet / Limoncello / Mint

TRIO OF ICE CREAMS

Chocolate, Vanilla and Strawberry Ice Cream / Crushed Shortbread / Strawberry Compote / Chocolate Crisp

CHEESE PLATTER

(2.00 Supplement 3 Cheeses, 3.00 Supplement 5 Cheeses)

All cheeseboards come with, Quince, Onion Chutney, Pickled Walnuts, Grapes, Celery, Fine Biscuits and Crackers

CRÊPES SIMPLETTE

Choice of Toffee, Chocolate or Lemon with Vanilla Ice Cream

CRÊPES AUX BAIES

Perthshire Berries / Coulis / Dairy Ice Cream

CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce and Ice Cream / Grand Marnier Flambe



Vegetarian



Vegan



Dairy Free



Gluten Free



Gluten Free Available

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