

A LA CARTE

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

STARTERS

PIGEON BREAST ^{GF} 13.90

Parsnip Puree / Roasted Pickled Beets / Cumberland Sauce

SEARED SHETLAND SCALLOP ^{GF} 17.50

Saffron Cream / Leeks / Samphire / Toasted Almond

SPICED ROASTED CAULIFLOWER ^{GF} 12.90

Piperade Sauce / Shallots / Capers / Pine Nut

PETIT CAMEMBERT ^{GFA} ^V 10.90

Onion Chutney / Crusty Bread / Dressed Leaves

FISH & SEAFOOD BISQUE ^{GFA} 11.90

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

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 8.90

Please see our blackboard

CREAMY MOULES MARINIÈRES ^{GFA}

Starter 12.50 / Main 18.90

Mussels / White Wine / Garlic Butter / Parsley / Cream

KIDS MENU 10.90

For kids up to 10 years old

Cheese Omelette, Buttered Baby Potatoes

Croque Monsieur, Fries

Garlic Chicken Strips, Herb Mash, Greens

Fish or Chicken Goujons, Fries



Vegan



Gluten Free Available



Gluten Free



Dairy Free



Vegetarian

MAINS

BRAISED BEEF CHEEK & CHARGRILLED BEEF FILLET ^{GF} 34.00

*Gratin Potatoes / Celeriac Puree / Savoy Cabbage /
Baby Carrots / Jus*

PAN ROASTED HAKE ^{GF} 29.90

Chive Mash / King Prawn & Mussel Broth / Saffron Oil

BREAST OF GUINEA FOWL 28.50

Swede Puree / Haggis Croquette / Grain Mustard & Lentil Fricassee

SLOW ROASTED SWEET POTATO ^{GF} ^{DF} 25.50

Provençal Vegetables / Charred Broccoli / Herb Dressing

BOUILLABAISSE ^{GFA} 29.90

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

PLAT DU JOUR 27.90

Please see our blackboard

POISSON DU JOUR 27.90

Please see our blackboard

SALADS

SALAD DU CHEF ^{GF} ^{DF}

STARTER 13.00 / MAIN 18.50

*Harrissa and Maple Pulled Duck / Pickled Fennel /
Pommegrannate / Golden Raisin & Apple Cider Vinagrette /
Roasted Hazelnuts*

SALADE PAYSANNE ^{GFA}

STARTER 11.30 / MAIN 16.90

*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 Leaves / Pickled Fennel / Pine Nuts / Golden Raisins / Pomegranate / Beetroot / Apple Cider Vinaigrette

GARLIC BREAD 4.00

Garlic Sourdough

EXTRA SAUCE 2.50

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

DESSERTS

WHITE CHOCOLATE ^{GFA} 8.90 & VANILLA CRÈME BRÛLÉE

Hazelnut & Lemon Biscotti / Spiced Pear Puree

WHITE CHOCOLATE & ALMOND BREAD & BUTTER PUDDING 8.90

Amaretto Anglaise / Toblerone Ice Cream

WARM STICKY ^{GF} TOFFEE PUDDING 8.90

Butterscotch Sauce / Honeycomb Ice Cream

TROU NORMANDE ^{GF DF} 7.90

Raspberry & Sorrel Sorbet / Lemon Grass & Gin Syrup

TRIO DE GLACES ^{GFA} 8.90

Strawberry / Chocolate & Vanilla Ice Cream / Berry Coulis / Honeycomb / Hazelnut Biscotti

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

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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 ^{GFA}

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

STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF ^{GF DF}

Harrissa and Maple Pulled Duck / Pickled Fennel / Pommegrannate / Golden Raisin & Apple Cider Vinagrette / Roasted Hazelnuts

DUCK LIVER PATE ^{GFA}

Dressed Leaves / Cumberland Sauce / Pickled Beetroot / Toasted Brioche / Glazed Seeds

WARM HOT SMOKED SALMON TARTLET

Fennel / Rocket & Smoked Salmon Salad / Citrus Crème Fraîche

WHIPPED GOAT CHEESE & BLUE D'AUVERGNE

Beetroot Pesto / Balsamic Dressing / Herb Leaf Salad / Oatcakes

FISH & SEAFOOD BISQUE ^{GFA}

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

MAINS

CHICKEN BREAST ^{GF}

Chive Mash / Vichy Carrots / Leeks / Pan Juices / Lemon & Thyme

SALMON FILLET ^{GF}

Saffron Potatoes / Provençal Vegetables / Green Beans / Salsa Verde

SLOW COOKED PORK BELLY ^{GFA}

Smoked Bacon / White Bean Cassoulet / Parsley Crumb

POLENTA CAKE ^{GF DF}

Braised Leeks / Red Pepper / Shallot Puree / Pickled Onions

MÉDAILLONS DE BOEUF ^{GF} (Supplement 3.00)

Medallions of Beef Fillet / Tomato / Mushroom / Baby Onion / Pommes Frites / Peppercorn Sauce

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

WHITE CHOCOLATE ^{GFA} & VANILLA CRÈME BRÛLÉE

Hazelnut & Lemon Biscotti / Spiced Pear Puree

WHITE CHOCOLATE & ALMOND BREAD & BUTTER PUDDING

Amaretto Anglaise / Toblerone Ice Cream

WARM STICKY TOFFEE PUDDING ^{GF}

Butterscotch Sauce / Honeycomb Ice Cream

TROU NORMANDE ^{GF DF}

Raspberry & Sorrel Sorbet / Lemon Grass & Gin Syrup

TRIO DE GLACES ^{GFA}

Strawberry / Chocolate & Vanilla Ice Cream / Berry Coulis / Honeycomb / Hazelnut Biscotti

CHEESE PLATTER ^{GFA}

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

CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe

^V Vegetarian ^{VG} Vegan ^{DF} Dairy Free ^{DEA} Dairy Free Available ^{GF} Gluten Free ^{GFA} Gluten Free Available

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