



À la carte Menu

*Available Tuesday to Saturday
12.00pm – 2.30pm & 6.15pm – 9.45pm*

Entrées

<i>Seasonal soupe du jour</i>	<i>£4.30</i>
<i>Smoked haddock & spinach risotto</i>	<i>£6.50</i>
<i>Chicken liver parfait, Cumberland sauce & warm bread</i>	<i>£6.25</i>
<i>Twice baked goats cheese & tomato soufflé, beetroot salad (V)</i>	<i>£6.50</i>
<i>Smoked salmon and dill flan, with cucumber & radish</i>	<i>£6.25</i>
<i>Slow roast pork belly with celeriac rémoulade</i>	<i>£6.25</i>
<i>Prawns marinière</i>	<i>£6.50</i>
<i>Poached pear, stilton & walnut salad (V)</i>	<i>£5.95</i>
<i>Charcuterie plate served with homemade chutney</i>	<i>£6.00</i>
<i>Sautéed mushrooms in a garlic cream served on toasted bread (V)</i>	<i>£6.50</i>

Extras All £2.25

*Frites • Creamed potato • Buttered new potatoes • Seasonal vegetables
Mixed leaf salad. • Marinated olives • Bread basket*

*Please let us know if you suffer from any food allergies or if you have any dietary requirements.
Food may contain nuts or traces thereof.
A discretionary service charge of 10% will be added onto the bill for parties of eight or more.*



Plats

<i>Slow cooked blade of beef bourguignon with creamed potato & haricot vert</i>	£15.95
<i>Pan fried Gilt head sea bream with crab, tomato & herb risotto</i>	£15.50
<i>7oz Fillet steak au poivre with spinach, pomme pont neuf</i>	£23.95
<i>Roast Barbary duck breast with braised red cabbage & parmentier potatoes</i>	£15.95
<i>Seared salmon with fennel & artichoke barigoule</i>	£14.95
<i>Duo of lamb with creamed kale, rosemary scented carrot & garlic potato</i>	£18.25
<i>Fish bouillabaisse provençale with rissole potato & pimentos</i>	£14.00
<i>Pork fillet with black pudding, apple sauce & colcannon potato</i>	£14.75
<i>Wild mushroom & kale crêpe with creamed leeks (V)</i>	£13.50
<i>Corn fed chicken supreme with new potato Lyonnaise & mushrooms à la crème</i>	£14.95
<i>Provençale vegetable & goat's cheese risotto with roquette salad (V)</i>	£13.95

Simply pan-fried All £12.50

Served with frites and your choice of a mixed salad or seasonal vegetables

Free range chicken breast escalopes

Supreme of salmon

Halloumi cheese with sweet-sour peppers (V)

Medallions of pork tenderloin

Add a sauce for £1.50

Béarnaise sauce • Sauce au poivre • Tartare sauce

Please let us know if you suffer from any food allergies or if you have any dietary requirements.

Food may contain nuts or traces thereof.

A discretionary service charge of 10% will be added onto the bill for parties of eight or more.



Desserts All £5.95

- Vanilla crème brûlée, sable biscuit
- Chocolate moelleux, strawberry compote, vanilla ice cream
- Assiette of orange (gateau, parfait, mousse)
- Pear tarte tatin with praline & cream ice cream
- Raspberry deilice with white chocolate sauce
- Chocolate & cherry roulade with chocolate & pistachio tuille

Fromage At £6.95

- Cheeseboard with homemade chutney & crackers

Coupes All £5.25

- Poached pear belle Hélène
- Prune and Armagnac ice cream
- Knickerbockerglory

Crêpes All £5.25

- Suzette with vanilla ice cream
- Banana with toffee sauce
- Apple and berry with crème Chantilly

Coffee & Tea

Filter coffee	£1.95
Espresso	£1.95
Double espresso	£2.20
Cappuccino	£2.50
Café latte	£2.50
Americano	£2.20
Macchiato	£2.20
Hot chocolate	£2.80
Breakfast & herbal teas	£1.95
Floater coffee	£3.00

Ports

Skeffington's Fine Ruby	£3.50
Warres Otima 10 yr Old Tawny Port	£4.95
Taylor's Quinta de Vargellas 1995	£5.95

Dessert Wine

	50 ml glass	125ml glass	37.5cl bottle
Chateau Septy: Monbazillac, Bordeaux	£4.95	£12.95	
G7 Late Harvest Sauvignon Blanc: Chille	£5.95	£15.95	
Muscat de Beaumes de Venise: Rhône	£6.95	£18.95	

Chateau Grillon: Sauternes, Bordeaux **75cl Bottle £49.95**

Or your choice of liqueur coffee

Please let us know if you suffer from any food allergies or if you have any dietary requirements.

Food may contain nuts or traces thereof.

A discretionary service charge of 10% will be added onto the bill for parties of eight or more.