

À LA CARTE

Served Monday to Saturday.

Service not included. Optional service charge of 10% added to parties of 9+.

If you suffer from any allergies or food intolerances and wish to find out more please ask our team.

EARLY BIRD OFFER

Monday - Saturday: 5.30 – 6.30pm / Look for dishes marked (*)

SELECTED STARTERS HALF PRICE

SELECTED MAINS £12

APPETISERS

MARINATED HOT OLIVES £4
Herbs de Provence, garlic, olive oil

OLIVE OIL DIP £2.50
Balsamic reduction + parmesan

UNSHELLED SMOKED PRAWNS £6
Sautéed in olive oil, garlic + onion

SAUSAGES, CHORIZO, BACON £6
Pan-fried with garlic, parsley, onions + croutons

STARTERS

Served with freshly baked French baguette

SOUP £6*
French onion, with toasted emmental crostini

SNAILS £8.50
Dozen baked in shells, with garlic + Pernod butter

PAN-FRIED FROGS LEGS £9
White wine, garlic + parsley butter

FILLET OF BEEF SALAD £9
Wild mushrooms, roasted baby onions, Parmesan ribbons +
Madeira & balsamic vinaigrette

GARLIC CIABATTA £4*
Garlic + Pernod butter

TOULOUSE SAUSAGE & RABBIT TERRINE £9*
With pistachios, spinach and smoked bacon, cured meats,
croutons + tomato and apricot chutney

DEEP FRIED GOATS CHEESE £8.50*
In a breadcrumb crust with pesto rouge + balsamic reduction

SALMON DUO £9
Smoked salmon mousse and poached salmon rilette, with
saffron crème fraîche + toasted brioche

MOROCCAN SPICED FISHCAKE £8.50*
Pea purée, soft poached egg and aioli

OYSTERS £2.75 EACH
On a bed of ice with sweet chilli sauce and shallot & red wine
vinegar

MAINS

Steak French style. Rare is red, Medium is pink. Medium Well is a little pink. Well done is cooked through.

Served with Dauphinoise Potatoes to share.

PAN FRIED 8OZ LANCASHIRE FILLET OF BEEF £27

Red wine, red currant, cracked black pepper coulis + fricassée of savoy cabbage & wild mushroom + crispy golden onions

CHARGRILLED 10OZ SIRLOIN STEAK £25

Salsa verde, beans wrapped in bacon, mushroom, blue cheese gratin + herb breadcrumb topping

CHARGRILLED 8OZ RIB EYE STEAK £24

Salsa verde, beans wrapped in bacon, mushroom, blue cheese gratin + herb breadcrumb topping

CONFIT DUCK LEG £18

Red wine and caramelised shallot garlic jus, crushed Jerusalem artichoke & whole grain mustard + prosciutto wrapped tenderstem broccoli

CHARGRILLED SEABASS FILLETS £16*

Lemon, herb yoghurt, pea shoot salad, balsamic reduction + crispy bacon

GRILLED FRESH LOBSTER £6 PER 100G

Aioli + frites

CORNFED CHICKEN SUPRÊME £17*

Wrapped in smoked bacon, carrot puree, wild mushroom, black truffle arancini + port jus

BEEF CASSEROLE £16*

Slow braised with Toulouse sausage, boudon noir, red wine, button mushrooms, confit baby carrots & steamed leeks

PAN-FRIED COD FILLET £17*

Fricassée of steamed greens, mixed seafood and fresh herb beurre blanc + crispy seaweed

MAHI MAHI FILLET £19

Tomato, chorizo & white wine concassée with fresh basil + Celeriac, sweet potato & feta cheese rosti + char grilled king prawns

BAKED FIELD MUSHROOM £14*

Stuffed with chunky ratatouille, fricassée of steamed greens, garlic & fresh herb cream + moroccan spiced halloumi fries

CANDY BEETROOT, SPINACH QUINOA RISOTTO £14*

Toasted walnuts, Parmesan shavings + white truffle oil drizzle

SIDES

Serves 2 to 4 people

TOMATO MOZZARELLA SALAD £5

Balsamic reduction

FRICASSÉE OF SAVOY CABBAGE £5

Smoked bacon + baby onions

WINTER GREENS STIR FRY £5

Poppy seeds + basil oil

HANDCUT FRITES £5

Parmesan shavings + Truffle oil

STEAK & MUSSELS

Wednesdays: 5.30 - 9pm / Rump Steak OR Mussels £15 or Mussels AND Rump Steak £20.

Served with hand-cut frites

CHARGRILLED RUMP

Béarnaise dip + salad leaves

PAN-FRIED RUMP

Cracked black pepper cream sauce

CHARGRILLED RIBEYE £9 SUPPLEMENT

Béarnaise dip + salad leaves

PAN-FRIED RIBEYE £9 SUPPLEMENT

Cracked black pepper cream sauce

CHARGRILLED FILLET £10 SUPPLEMENT

Béarnaise dip (cold) + salad leaves

PAN-FRIED FILLET £10 SUPPLEMENT

Cracked black pepper cream sauce

STEAMED MUSSELS

white wine, garlic and a dash of cream

STEAMED MUSSELS

Tomato, chorizo and basil