

### TO SHARE

£11.75 (for 2)

**Home-made Patés & Terrines** (Duck Rillettes, Chicken Liver Paté, Coarse Country Terrine) with celeriac rémoulade, pickled vegetables and chickpea & carrot salad

**Basket of bread** £2.75

**Bowl of marinated olives** £2.00

### STARTERS

**Today's homemade Soup** £4.95

**Pan-fried Halloumi** with tomato, red onion and capers £6.75

**Crispy Sweet Chilli Duck** with watercress salad £6.75

**King Prawns** with lemon, garlic and parsley £7.50

**'Lambs' Prawn Cocktail** £7.25

**Carpaccio of Beef** with celeriac remoulade £7.50

**Our Home-applewood smoked Salmon** with red onion and caper dressing £7.95

**Chicken Liver Paté** with wholemeal toast £6.75

### CHARGRILL

*All beef is 28-day dry-aged from fully traceable herds, supplied by award winning butcher Aubrey Allen*

**8oz Rib-eye Steak** £17.50

**7oz Fillet Steak** £24.50

*Served with frites and garnish*

### STEAK & FRÎTES

Traditional bistro steak, frîtes & garnish

**6oz Rump** £13.00

**6oz Onglêt** £13.00

(Onglêt is a classic French Cut - traditionally cooked Medium rare)

**Classic burger**-100% ground prime cuts of short rib beef, fully garnished and served with frites £11.95

Peppercorn sauce £1.00

Garlic & Chilli butter £1.00

Free-range Fried Egg £1.00

Béarnaise sauce £1.00

Onion Rings £2.75

Caesar Salad £2.75

### MAIN COURSES

**Orrecchietti** with peas, broad beans, roasted tomatoes and pesto £10.95

**Slow-roasted Lamb Shank** with glazed carrots and creamed mash £15.75

**Chicken Breast** filled with ham & Gruyère, in a Parmesan crust with sauté potatoes, asparagus, red wine & caper jus £13.95

**Calves Liver** with mash, pancetta, and red wine jus £16.50

**Salmon Fishcakes** with wilted spinach and sorrel sauce £11.75

**Loin of Pork** with green beans, shallots and Jersey royals and a wholegrain mustard red wine sauce £11.75

### SIDE ORDERS

£2.75

Onion rings / Caesar Salad / Seasonal vegetables / House salad / Frites

### DESSERTS

**Eton Mess** £5.50

**Iced Caramelised Hazelnut Parfait** £5.50

**Marbled Chocolate Mousse Delice** £5.75

**Cheese and Biscuits** with quince jelly £7.25

**Vanilla Crème Brulée** £5.50

**Sticky Toffee Pudding** with vanilla ice-cream £5.75

**Banoffee Pie** £5.50

**Rosé Jelly** with summer fruits and vanilla ice-cream £5.50

*All dishes may contain nuts/nut traces – please discuss any allergies with staff  
10% service charge for parties of 8 or more / All tips go directly to staff  
All prices inclusive of VAT / Regret we do not accept Amex, Diners, Cheques*