Sample Evening Menu

STARTERS

PEAR, WALNUT AND GARSTANG BLUE SALD 9

FRENCH ONION SOUP TOPPED WITH CHEESE CRUSTINI 9.50

GARLIC MUSHROOM GRATIN SERVED WITH CRUSTY BAGUETTE 9.50

BAKED CAMEMBERT, ONION MARMALADE, CRUSTY BAGETTE 13
TO SHARE 16

MAINS

14OZ SIRLOIN STEAK, ROASTIES, ROASTED VEGETABLES
AND PEPPERCORN SAUCE 35

BUTTERNUT SQUASH STUFFED WITH LEEKS AND CHEDDAR SAUCE,
ROAST NEW POTATOES AND VEGETABLES 23

CHICKEN CHAUSSEUR, CHEDDAR AND CHIVE MASH, VEGETABLES 26

BEETROOT & GOATS CHEESE GALETTE, NEW POTATO &
VEGETABLES 23

BEEF BOURGUIGNON, ROAST NEW POTATOES, ROAST VEG 29

LENTIL BOURGUIGNON, ROAST NEW POTATOES, ROAST VEG 22

DUCK BREAST, BACON POMME BOULANGERE, ROASTED VEGETABLES,
PLUM BRAMBLE SAUCE 31