

Evening Menu

STARTERS

NICOISE SALAD, GEM LETTUCE, TOMATO , BOILED EGG, GREEN BEANS, ANCHOVIES 9

FRENCH ONION SOUP TOPPED WITH CHEESE CRUSTINI 7

GARLIC MUSHROOM GRATIN SERVED WITH CRUSTY BAGUETTE 9

PATE EN CROUTE SERVED WITH PICKLES AND SALAD 9
PORK, BLACKPUDDING AND APPLE IN PASTRY



MAINS

35OZ COTE DE BOEUF, DAUPHINOISE POTATOES, TENDERSTEM BROCCOLI, BORDERLAISE SAUCE 95 (SERVES 2)

FREERANGE CHICKEN BREAST STUFFED WITH PORK AND SAGE, ROAST POTATOES, ROAST CARROTS, CHICKEN VOLUTE 22

PAN ROAST COD, POTATO ROSTI, SAVOY, TOMATO AND WHITE WINE SAUCE 23

CHICKEN AND BACON PITHIVIER WITH MUSHROOM AND TARRAGON, MASH AND ROAST VEG 21

RED PEPPER AND FETA TART TATIN, ROAST NEW POTATOES, SALAD 21

SHORT RIB BEEF BOURGINON, MASH, ROAST VEG 21

PORTABELLO MUSHROOM STUFFED WITH WALNUT, RED ONION AND LANCASHIRE CHEESE WITH CHIVE POLENTA 19