

APPERTIZERS - £3.00

Chef's Special Appetizer | Olives | Bread and Butter

STARTERS

Mussels

steamed in Cider & Bacon

Creamy Burrata

with Pesto & Heritage Tomatoes

Duo of Poached Duck Egg & Salt Beef

with a Rich Bearnaise Sauce

Chilled Spicy Tomato Soup

with Cooling Cucumber Yogurt

MAINS

Sirloin Steak

with Pommes Boulangere & Green Peppercorn Sauce

There is a £7 surcharge for this dish; this will be applied to your bill

Roast Rump of English Lamb

served on Bubble & Squeak with a Mint Jus

Spiced Cod

with Crisp Poppadum's & a Zingy Lime Relish

Moroccan Spiced Poussin

with Couscous & a Tomato & Chickpea Sauce

Black Buck Wheat Crepe

filled with Courgette, Spinach, Broad Beans, Purple Broccoli & Seasoned Crème Fraiche

Roasted Lemon Sole

filled with Spinach, Roasted On-The-Vine Cherry Tomatoes & Fumet de Poisson

There is a £7 surcharge for this dish; this will be applied to your bill

SIDES - £4.95

French Fries | Mixed Green Salad | Sauteed Mushrooms | Spinach | Mashed Potatoes

DESSERTS

Double chocolate Pot

Marinated Strawberries

in Port Reduction with Cream

Tre-Leches Cake

Lemon Posset

Banoffe Tart

with a Rich Rum Cream

Selection of Sorbets

DRINKS

Espresso

Double Espresso

Americano

Black/White

Tea (s)

Black, White, Chamomile, Fresh Mint

*Please confirm with your waiter
or waitress upon ordering.*

HAPPY ENDINGS

Plate of English Cheese £7

Plate of Macaroons £7

Plate of French Fancies £7

Small Glass of Sweet Red/White Wine £5

Please note a discretionary service charge of 12.5% will be added to your bill (mandatory for tables of 6 or more).
Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product lists are available upon request. Please scan our QR Code to open information on any allergies.

