





STARTERS

SOUP £3.95
toasted baguette

KING SCALLOPS £8
garlic butter or thermidor sauce

BAKED SEAFOOD AVOCADO £6.95
mixed seafood, avocado, parmesan

SMOKED SALMON WITH ASPARAGUS £7.95
homemade hollandaise sauce

BAKED BRIE £6
filo pastry, cranberry sauce

MUSSELS £6.25
shallots, white wine, cream,
brandy, flat parsley

KING PRAWNS £7
dressing of olive oil, garlic, chilli,
fresh coriander, fresh lemon juice

CALAMARI £5.95
deep fried, chilli honey or tartar sauce

TRICOLORES £5.95
buffalo mozzarella, cherry tomatoes,
lemon juice, olive oil, basil dressing

MAINS

ROASTED DUCK £13.95
half of boneless duck, green
peppercorn or orange sauce

CHICKEN À LA REINE £11.95
baked breast of free range chicken, white wine,
cream, mushroom, brandy sauce

RACK OF LAMB £12.95
Dijon herb crust, dauphinoise potatoes,
Madeira wine sauce

PORK NORMANDY £11.95
caramelized apples, calvados cream sauce

GRILLED FILLET OF SEABASS £12.95
marinade of garlic, rosemary, olive oil, lemon
juice, on a bed of garlic mush pesto sauce

LAMB PUFF £14
fillet of lamb wrapped in filo pastry, stuffed with
mushrooms, feta, Madeira wine sauce

SEAFOOD LINGUINE £13.95
light tomato sauce, white wine, seafood
(available as a vegetarian option)

VEGETARIAN WELLINGTON £10.95
grilled mix veg, filo pastry, fresh tarragon,
white wine and cream sauce

STEAKS

Our four prime cuts are UK grass-fed and matured for 21 days,

RUMP £14.95
350g of the leanest cut, recommended not to
be grilled more than medium

FILLET £18.50
250g of the most tender cut,
can be grilled at any desired temperature

SIRLOIN £15.95
350g with a side belt of crackling fat,
at its optimum flavour when
cooked medium rare to medium well

RIBEYE £17
350g of the steak lover's steak with
sumptuous marbling, like the sirloin best cooked
from medium rare to medium well

Sauces: green peppercorn, mushroom, béarnaise, mustard

SIDES £3
chips
sweet potato
chips
potato purée
sautéed spinach
French beans
pan fried mushroom
medley tomato salad with red onion
mixed salad

All Prices Are Inclusive Of Vat

Please Note Our Ingredients Are All Fresh And Come In Contact With Nut Products
Tables Of Six Or More Will Receive An Optional Service Charge Of 10% On Their Bill