

À LA CARTE MENU

EARLY BIRD OFFER | 5PM-6PM

£8 selected starters £5 off selected main. Any dish marked with an (*) by the price is included in the offer.*

If you suffer from any allergies or intolerances please ask one of our team and they will be happy to help.

(GF) is gluten free - (GF) is gluten free adaptable - Please kindly advise our team*

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

Service not included (parties of 9 or more a discretionary service charge of 10% will be added)

APPETISERS

MARINATED OLIVES (GF*) £7

Finely diced onions | Peppers, garlic & sun-blushed tomatoes

CUMBERLAND CHIPOLATAS, CHORIZO & SMOKED BACON £8

Pan-fried with garlic and onion | Parsley butter

TRIO SCOTTISH CRISPY OYSTERS £12

Wakame Seaweed | Wasabi mayonnaise | Burnt lemon

RAW | SCOTTISH CUMBRAE OYSTERS (GF)
£4EA

On crushed ice | Shallot Mignonette | Hot sauce | Lemon

STARTERS

SOUP (GF*) £10*

Roasted red pepper & tomato | Parmesan crostini & basil oil

Wine pairing | Claude Val Rose (FR) 125ml £6

SAUTÉED FROGS LEGS (GF*) £14

Cuisses de grenouille à la Provencale | Finished with classic garlic, parsley & Pernod butter | Baked rosemary focaccia

Wine pairing | Chardonnay, Les Tannes (FR) 125ml £6

ESCARGOT DE BOURGOGNE (GF) £14

Snails harvested in the Burgundy region of France | Baked in shell with garlic, parsley & Pernod butter

Wine pairing | Gavi, Antario (IT) 125ml £6.50

TOULOUSE SAUSAGE + LYONNAISSE ONION TARTE £10*

Granny Smith, blue cheese + walnut salad | Pickled walnuts + date ketchup

Wine pairing | Rioja Crianza tinto (Sp) 125ml £6

SMOKED CHICKEN & BACON TARTIFLETTE £11*

Caramelised shallots, potato, cream & garlic | Topped with melted roblochon herb breadcrumbcrust

Wine Pairing | Primitivo (IT) £7 125ml

"POPCORN" QUEENIE SCALLOPS £12*

From the Isle of Man | Red cabbage kimchi slaw | Black garlic aioli | Burnt lemon

Wine pairing | Crémant de Loire brut or rosé, Langlois Chateau (FR) £10 flûte

SCOTTISH MUSSELS (GF) £12*

Ropegrown Shetland mussels, lightly steamed in coconut milk broth with chilli, garlic & lemongrass | Burnt lemon

Wine pairing | Picpoul De Pinet (FR) 125ml £6.50

SPICED FISHCAKE £11*

Cod, Salmon & Smoked Haddock | Basque style red pepper piperade | Soft poached egg | Chermoula

Wine pairing | Gavi, Antario (IT) 125ml £6.50

GOAT'S CHEESE "CRÈME BRÛLÉE" (GF*) £10*

Pear, apple & apricot compot | toasted sourdough

Wine pairing | Pinot Grigio, Collo Vicentini (IT) 125ml £6

MAINS

Steak French style. Rare is red, Medium is pink. Medium Well is a little pink. Well done is cooked through. Served with Dauphinoise Potatoes to share. CHOOSE ADDITIONAL SIDES TO COMPLIMENT.

CHARGRILLED STEAKS (GF*)

French beans wrapped in streaky bacon | Tempura enoki mushroom | Baked Provençale tomato topped with parmesan & herb breadcrumb crust | Chimichurri

8oz LANCASHIRE FILLET £46

8oz BRITISH SIRLOIN £40

8oz ANGUS RUMP £30 (*)

Wine Pairing | Malbec, Le Forge Estate (AR) £7 125ml

ROASTED CUMBRIAN CHICKEN SUPRÊME (GF*) £30*

Wrapped in streaky bacon | Melted mozzarella | Pan tossed greens with chilli, lemongrass & garlic | Chorizo "En brochette" | Orange butter sauce

Wine pairing | Beaujolais Nouveau, J.M. Aujoux (FR) 125ml £6

CONFIT GRESSINGHAM DUCK LEG (GF*) £32*

Port & rosemary jus | Crushed root vegetable mash | Crispy kale

Wine Pairing | Primitivo (IT) £7 125ml

FEATHERBLADE OF BEEF BOURGUIGNON (GF) £29*

Slow braised in red wine with roasted button mushrooms, baby onions, confit carrots, leeks & pancetta lardons | Pomme aligot | Red wine jus

Wine Pairing | Syrah Grenache, Cote Mas (FR) £7 125ml

WILD MUSHROOM GNOCCHI £20*

Sauteed leeks, spinach & peas | White wine, garlic & blue cheese cream sauce | Savoury granola | Chive oil

Wine pairing | Claude Val Blanc (FR) 125ml £6

ROOT VEGETABLES TARTE TATIN £21*

Lyonnais onions & melted feta cheese | Pear & apple compote | Courgette frites

Wine pairing | Claude Val Rouge (FR) 125ml £6

SURF & TURF (GF*)

Half grilled native lobster in classic garlic, parsley Pernod butter | French hand cut frites | House salad | Black garlic aioli | Burnt lemon

8oz ANGUS RUMP £65

8oz BRITISH SIRLOIN £70

8oz LANCASHIRE FILLET £82

Wine pairing | Gavi, Antario (IT) 125ml £6.50

NORTH COAST LOBSTER (GF*) £60

Whole grilled lobster in parsley, garlic & Pernod butter | Hand cut frites | House salad | Black garlic aioli

Wine pairing | Picpoul De Pinet (FR) 125ml £6.50

MOULES & FRITES (GF*) £28*

Classic marinière rope grown Shetland mussels | Lightly steamed in white wine, garlic & cream with fresh parsley | Burnt lemon | Hand cut frites

Wine pairing | Picpoul De Pinet (FR) 125ml £6.50

PAN ROASTED NORWEGIAN COD FILLET (GF) £30*

Mixed seafood risotto cake | Lobster bisque cream sauce spilt with chive oil

Wine pairing | Chardonnay, Les Tannes (FR) 125ml £6

CHARGRILLED LINECAUGHT SEABASS (GF) £30*

King Prawn "En Brochette" | Rocket, watercress & sun-blushed tomatoes | Pickled fennel, samphire & red onion salad | Tzatziki dip | Burnt lemon

Wine pairing | Gavi, Antario (IT) 125ml £6.50

SIDES

Serves 2 to 4 people

HANDCUT FRITES £7

Parmesan shavings & truffle oil (Frites contain traces of gluten)

PAN TOSSED GREENS (GF) £7

With poppy seed & basil oil

GREEN PEPPERCORN SAUCE (GF) £4

PETITS POIS À LA FRANÇAISE (GF) £7

Baby onions, bacon lardons, garlic cream sauce & baby gem lettuce

HOUSE SALAD (GF) £6

Mixed salad | Honey mustard dressing