

□ GLUTEN FREE MENU □

APPETISERS

SOUP OF THE DAY	
BURRATA	
HONEY GLAZED GOAT CHEESE SALAD v	
CITRUS MARINATED SALMON 8.45 celeriac remoulade, dill oil	
SCALLOPS	
SALAD OF ROASTED BUTTERNUT SQUASH	
MAINS	
GRILLED TUNA STEAK baby corn, baby carrots, mange tout, balsamic glaze	
MOULES MARINIERE mussels cooked in white wine, garlic, parsley & cream	
GRILLED SEA BASS FILLET french beans, black olives, cherry tomatoes and basil pesto. 17.95	
RAINBOW TROUT crushed potatoes, warm tartare sauce	
CHICKPEA RATATOUILLE mediterranean vegetable stew with jasmine rice	
WILD MUSHROOM BOURGUIGNON baby carrots and brown rice	
SWEET POTATO CASSEROLE butter beans, beetroot, spinach & pine nuts, with pilaf rice 13.95	
PORK FILLET roasted root vegetables, honey glazed red cabbage, port jus	
RUMP OF LAMB confit aubergines and tomatoes, red wine jus	
DUCK BREAST sweet potato mash, wilted spinach, port jus	
BEEF STROGANOFF mushrooms, paprika, cumin rice	
SMOKED SALMON RISOTTO saffron, petit pois and sweetcorn	
FILLET OF SALMON crushed new potatoes, warm tartare sauce	



STEAKS

CLASSIC STEAK 8oz sirloin steak with roasted vegetables	25.95
FILLET STEAK	28.95
CHATEAUBRIAND (for two sharing)	57.95

SAUCES: Bearnaise 2 • Roquefort 2 • Garlic & Butter 1.75

SIDES

All at 3.95

DAUPHINOISE POTATOES • STEAMED NEW POTATOES

MASHED POTATOES • ROASTED VEGETABLES

TOMATO & CHICKPEA SALAD WITH SHALLOT VINAIGRETTE

GREEN BEANS • BABY GEM GREEN SALAD • MIXED SALAD

HONEY GLAZED CABBAGE • WILTED SPINACH

DESSERTS

All at 6.95

CLASSIC CREME BRULEE

AFFOGATO ice cream and coffee

SELECTION OF ICE CREAMS
SELECTION OF SORBETS

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters.

The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.