# A LA CARTE

### **STARTERS**



cheese crouton

Pressed Duck & Pistachio Terrine | 16

griotte cherries

Soup of the Day | 9

Heritage Beetroot Carpaccio (vg, gf) | 11

Carpaccio (vg, gi) | 11 "feta", caramelised walnuts Atlantic Prawn Cocktail (gf) | 14

Baked Saint-Marcellin (v) | 14

truffle honey, grilled baguette

Crispy Pork Croquette | 13 celeriac remoulade

Sourdough & Baguette (vg) | 4





#### **MAINS**

Kale & Roasted Pumpkin Superfood Salad (vg) | 19

Moules Marinière (gf) | 18 frites

Pumpkin, Sage & Burrata Cannelloni (v) | 12/22

Confit Duck Leg (gf) | 30 haricot beans

Seared Coley (gf) | 26

buttered leeks, roasted purple cauliflower, clam velouté

Chicken Cordon Bleu | 23

Dijon mustard cream

Beef Wellington to Share 400g (gf) | 82

red wine jus

(Please allow 50 minutes waiting time)

#### DISH OF THE DAY

please ask your server

## **GRILL**

Our grilled dishes are served with a sauce of your choice: Hollandaise/Béarnaise/Red wine jus/Peppercorn

**Steak Frites (gf)**Flat Iron 200g | **19** Ribeye 200g | **30** Fillet 200g | **38** 

Porterhouse I kg to Share | 80 served with 2 side dishes and 2 sauces of your choice

Barnsley Lamb Chop (gf) | 30 served with mint sauce

Crispy Pork Belly (gf) | 24 chargrilled apple, lemon, sage and caper beurre noisette

Grilled Lobster (gf) half | 26 whole | 50 garlic butter with frites

Grilled Tuna (gf) | 28 Chimichurri salsa

Aubergine Meatball (vg, gf) | 19 Miso sauce, sautéed spinach, roasted seeds

#### **SIDES** Each 5

Minted New Potatoes (vg, gf) RAILS Salad (vg, gf)

Frites (vg, gf)

Steamed Tender Stem Broccoli (vg, gf) Braised Red Cabbage (vg, gf)

## **DESSERTS** Each 9

Dark Chocolate Mousse (v, gf) chocolate tuille

Spiced Plum Clafoutis (v, gf)

Maple & Pumpkin Tart (vg) pecan crumble, cranberry coulis, coconut chantilly Autumn Fruit Pavlova (v, gf) chestnut cream

Selection of Sorbets (vg, gf) or Ice Creams 6

Selection of Seasonal Cheeses with quince jelly & crackers 15

