

APPETISERS - £3.00

Bread & Butter | Olives | Chef's Special Appetiser

STARTERS

Irish Onion Soup

Toasted Croutons & Irish Cheddar (veg)

Root Vegetable Winter Rolls

Smokey Aubergine & Coriander Dips (veg)

Cold Roast Beef In A Yorkshire Pudding

Fresh Horseradish & Veal Jus

Asian Spiced Seared Marinated Tuna

MAINS

Pan Fried Cod

Poppy Seeds & Butternut Squash

Red Chicken Curry

Bamboo Shoots & Lychee, Served with Naan Bread

Lamb Cutlets

Pommes Dauphinoise & Mint Jus

Gnocchi

Butternut Squash Sauce Shaved Parmesan (veg)

Filet Of Beef

Creamed Mash, Heritage Carrots And Veal Jus

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

Poached Turbot & Lobster Tail

à L'Armoricaïne, Celeriac Mash

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

SIDES - £4.95

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

DESSERTS

Double Chocolate Pot

Orange Custard Tart

Apple & Cinnamon Tart

Toffee Sauce & Vanilla Ice Cream

Gin & Strawberry Eton Mess

with a traditional Vanilla Ice Cream

Selection Of Sorbets

DRINKS

Espresso

Double Espresso

Americano

Black, White

Tea (s)

Black, White, Chamomile, Fresh Mint Tea

Please confirm with your waiter or

waitress upon ordering.

HAPPY ENDINGS

Plate of English Cheese £7.00

Plate of Macaroons £7.00

Plate of French Fancies £7.00

Small Glass of Sweet Red/White Wine £5.00

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

