

MIDWEEK LUNCH MENU

Served from 1200pm to 2.30pm, Monday to Thursday

Two courses £26.50 per person

Three courses £29.50 per person

BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person

Globe olives £4.25

Salt and pepper cashews £4.25

HORS D'OEUVRES

Sea trout gravadlax, horseradish crème fraîche

Soup du jour

Beetroot tatin, Burt's blue, caramalised walnut (v)

PLAT PRINCIPALS

Free range citrus marinated chicken, red pepper hot sauce, crisp leaves

Wood fired celeriac, cabbage dolmade, chanterelle, toasted hazlenut (v)

Pavé of salmon, herb potatoes, watercress, hollandaise

Steak au poivre, onion rings, frites

Sticky braised beef, parsley, Roscoff onion, red wine jus

Grilled plaice Grenobloise

SIDES / SALADS

House mixed leaves, vinaigrette (ve) £3.50

Hand cut chips £5.00

Rosemary pomme frites £5.00

DESSERTS

Crème caramel, Suzette, praline, orange

Egg custard tart, nutmeg, iced Yorkshire rhubarb

Coupe, vanilla ice cream, caramel, brandy snap, fudge (v)