

TABLE NUMBER:



## SMALL

SHARING PLATE - ANY 3 FOR 19.95

## SIDES

<b>Tender-Fried Baby Squid</b>	8.0
Chilli, Parsley, Green Sauce	
<b>Stone Baked Brie</b>	8.5
Bacon Bits, Caramelised Onions, Toasted Sourdough	
<b>Moules Marinere</b>	7.5
Creamy Shallot & Parsley Sauce, Toasted Sourdough	
<b>Confit Pork Belly</b>	8.0
Apple Sauce, Gravy, Crispy Crackling	

<b>Smoked Chilli &amp; Garlic Prawns</b>	8.5
Garlic Chilli Butter, Tomato, Parsley, Toasted Baguette	
<b>Shredded Beef Croquettes</b>	8.0
Dijon Mustard Mayo	
<b>Double Dredged Chicken Wings</b>	7.5
Crispy Coating, Stilton Dip	
<b>Smoked Cheese French Stick</b>	6.0
Garlic Aioli, Mustard Dressed Salad	

<b>House Season Frites</b>	3.5
<b>Rosemary &amp; Parmesan Frites</b>	3.75
<b>Seasonal Greens</b>	3.5
<b>Breads &amp; Oils</b>	4.0
<b>Duck Fat Roasties</b>	3.75
<b>Parmentier Potatoes</b>	3.75
<b>Leffe Battered Onion Rings</b>	4.5
<b>House Slaw</b>	3.0

## BRUNCH

until 2pm

<b>Smoked Salmon Royal</b>	7.5
Poached Eggs, Hollandaise	
<b>Crispy Bacon Benedict</b>	7.0
Poached Eggs, Hollandaise	
<b>Chilli Cheese French Toast</b>	7.5
Smashed Avocado, Chilli, Bacon	

## LUNCH

until 6pm

<b>Ultimate Croque Monsieur</b>	8.0
Honey Roasted Ham, Goopy Gruyère, Sourdough	
<b>Loaded Croque Madame</b>	8.5
Honey Roasted Ham, Goopy Gruyère, Sourdough, Fried Egg, Chives	
<b>Braised Beef French Dip</b>	8.5
Slow Braised Beef, Bone Marrow Gravy, Dijon Mayo	

## LOADED

<b>Shredded Beef French Fries</b>	8.0
Cheese, Pulled Beef, Gravy, Fries	
<b>Crispy Chicken Loaded Fries</b>	7.5
Crispy Fried Chicken, Stilton Drizzle, Fries	
<b>Brie &amp; Bacon Topped Fries</b>	7.5
Goopy Brie, Crispy Bacon Bits, Spring Onions, Fries	

## GRANDE

<b>Lemon Pepper Salmon</b>	13.5	<b>Slow Braised Beef Featherblade</b>	14.0	<b>Salt Seared Sea Bass</b>	13.5
Crispy Parmentier Potatoes, Sprouting Broccoli, Bernaise		Duck Fat Roasties, Red Wine Jus, Seasonal Greens		Mussels & Bouillabaisse Stew, Seared Sea Bass, Roasted Lemon	
<b>Chicken Cordon Bleu</b>	13.5	<b>Minted Lamb Rump</b>	14.5	<b>Grande Rump Steak</b>	23.0
Chicken Breaded & Filled With Ham & Gruyère, Smoked Cheese Sauce, Asparagus & Parmentier Potatoes		Parmentier Potatoes, Pancetta, Asparagus, Minted Creme Fraiche		16oz Rump, Bernaise, Asparagus, Rosemary & Parmesan Frites, Leffe Battered Onion Rings	

## FRITES

<b>Moules Frites</b>	12.0
Mussels, Marinere, Toasted Baguette, Frites	
<b>Seared Steak Frites</b>	14.0
Steak, Broccoli, Frites, Peppercorn	
<b>Confit Duck Frites</b>	13.5
Confit Duck Legs, Gravy, Frites	
<b>Tripled Dipped Chicken Frites</b>	13.5
House Slaw, Gravy, Frites	

## BURGERS

<b>Kahuna Burger</b>	13.0
Pastrami, Cheese, Ketchup, Garlic Mayo, Pickles, French Fries	
<b>Bourginon Burger</b>	13.5
Pulled Beef Patty, Horseradish Mayo, Pickled Red Onion, Rocket, French Fries	
<b>Chicken Cheese Royale</b>	13.0
Smoked Cheese, Mixed Leaf, Garlic Mayo, Pickles, French Fries	
<b>Shredded Lamb Sliders</b>	13.0
Tomato & Mint Chutney, Garlic Mayo, French Fries	

## PATISSERIE

6.0 each

<b>Raspberry &amp; Lychee Creme Brûlée</b>
Shortbread
<b>Chocolate &amp; Carmel Tarte</b>
Pistachio, Creme Fraiche
<b>Salted Caramel Parfait</b>
Caramel & Coffee
<b>Pink Lady Tarte Tatin</b>
Creme Fraiche
<b>Banana &amp; Chocolate Crepes</b>
Seasonal Berries

## SUNDAY ROASTS

ROAST PICANHA BEEF	14	PAN SEARED LAMB	14.5
ROAST CHICKEN	13.5	CHESTNUT ROAST (V)	12

Served With Seasonal Vegetables, Roasted & Mash Potato, Cauliflower Cheese, Yorkshire Pudding, Gravy

PLANT BASED  
MENU AVAILABLE  
PLEASE ASK SERVER