



Entrecôte Lunch

Wednesday 12th November
£25 Per Person
Sit down for 6.30pm

Enjoy our three course set menu with two servings of steak, frites & incredible sauce. There is also an option for bottomless Red or Rosé wine poured throughout your meal. To help us manage demand for this popular event, we kindly ask for the £25 per person payment at the time of booking to confirm your table.

To Start

French baguette for the table (D,G)

Crisp green salad, mustard vinaigrette, topped with walnuts (M,N,P)

Main Course

Entrecôte & frites. Grilled sirloin of beef, golden crispy french fries, incredible sauce (D,F,M,P,S)

Served Twice

Dessert

Chantilly cream filled profiteroles, hot chocolate sauce (D,E,G,SY)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN,
M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S -
SULPHITES, SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)