

— EVENING SOIRÉES —
STEAK SOIRÉE
— EVERY WEDNESDAY —

Our two favourite French classics every Wednesday night for an extra special price. 21 day aged pasture-fed Scottish steak and our famous Crème Brûlée, made in-house by our chefs every day.



STEAK FRITES & A CRÈME BRÛLÉE £12

7oz pan-seared minute steak (bavette cut, served pink)

RUMP STEAK & A CRÈME BRÛLÉE £15

8oz rump steak (best cooked slightly rare)

FILLET STEAK & A CRÈME BRÛLÉE £20

7oz fillet steak

Our steaks are served with dressed leaves, pommes frites and roasted garlic and parsley butter or green peppercorn and brandy sauce.

Why not swap your pommes frites for dauphinoise potatoes for £1.50 supplement.