

# CELEBRATION MENU

2 courses £30.95

3 courses £36.95

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Chorizo  
& Olives**

£4 per person

**Chef's Selection of  
Hand-made Canapés**

3 each £9 per person

**Fizz on Arrival**

£7.25 per person

## ENTREES

### **Soup du Jour** \*

Ask for today's choice. Served with  
sourdough croûte from 188kcal

Not all soups are vegetarian

### **Chicken Liver Parfait** \*

Sourdough croûtes and caramelised red  
onion chutney 512kcal

### **Calamari** <sup>GF</sup>

Lightly spiced with garlic aioli 418kcal

### **Fritôt de Brie** <sup>V</sup>

Deep-fried Brie, lambs leaf and caramelised  
plum and ginger chutney 450kcal

### **Houmous** <sup>VE</sup> \*

Crispy chickpeas, pomegranate seeds,  
dukkah and harissa with clay baked flat  
bread 646kcal

### **Mushroom Sourdough** \* <sup>V</sup>

Sautéed shiitake mushrooms in a light  
creamy mushroom and truffle sauce  
on toasted sourdough with fresh  
tarragon 350kcal

### **Gambas** \*

King prawns sautéed in lemon, garlic  
and chilli butter on toasted rustic  
sourdough 786kcal

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## MAINS

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### 8oz Rump <sup>GF</sup>

Our steaks come with dressed lambs leaf, homemade garlic and parsley butter and your choice of pommes frites or salade verte

Black Angus 28 day aged beef.  
Rich in flavour, firm in texture, best cooked medium 1309kcal

Supplement 7oz Fillet 1116kcal + £8

### Moroccan Sweet Potato & Red Pepper Tagine <sup>VE</sup>

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 725kcal

### Chicken Printanier <sup>GF</sup>

Pan-fried chicken breast with pomme purée, asparagus, peas, and a mushroom & truffle cream sauce 778kcal

### Maple Roasted Butternut Squash <sup>\* V</sup>

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

<sup>VE</sup> Vegan option available

### King Prawn Linguine

Linguine with sautéed king prawns in lemon, garlic and chilli butter 993kcal

### Boeuf Bourguignon <sup>\*</sup>

Slow-cooked beef in Malbec wine, carrots, shallots & bacon, served with parsley pomme purée, crispy kale and a pastry crouton 761kcal

### Honey Glazed Pork Medallions

Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal

### Salad Maison <sup>VE</sup>

Chicory, cherry tomatoes, cucumber, olives and red onion with a tomato and sherry vinaigrette 269kcal

ADD Grilled Chicken Breast <sup>GF</sup> 299kcal  
or Marinated Halloumi <sup>GF V</sup> 466kcal

### Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1333kcal

### Halloumi Burger <sup>\* V</sup>

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1632kcal

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## DESSERT

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### Crème Brûlée <sup>GF V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

### Sticky Toffee Madeleine <sup>V</sup>

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal

### Tarte au Citron <sup>GF V</sup>

Raspberry coulis and crème Chantilly 483kcal

### Vanilla Panna Cotta <sup>GF</sup>

With seasonal fruits 753kcal

### Ice Cream & Sorbet

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop

<sup>VE</sup> Vegan option available

### Grande Profiterole <sup>V N</sup>

Filled with morello cherry compôte, vanilla crème Chantilly, toasted almonds and a warm chocolate sauce 459kcal

### Apple & Rhubarb Tart <sup>VE N</sup>

Plant based vanilla ice cream and a granola crumble topping 291kcal

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Finish your meal the traditional way with a cheese board for £5 per person

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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>Ⓞ</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>Ⓢ</sup> Suitable for vegans. <sup>N</sup> Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.