

# 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

## ENTRÉES

### **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 510kcal

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

Lightly spiced with garlic aioli 426kcal

### **Fritôt de Brie** <sup>V</sup>

Deep-fried Brie, lambs leaf and caramelised  
plum and ginger chutney 467kcal

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

Crispy chickpeas, pomegranate seeds,  
dukkah and harissa with clay baked flat  
bread 771kcal

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

Sautéed shiitake mushrooms in a light  
creamy mushroom and truffle sauce  
on toasted sourdough with fresh  
tarragon 357kcal

### **Gambas** \*

King prawns sautéed in lemon, garlic  
and chilli butter on toasted rustic  
sourdough 798kcal

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## PLATS

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### STEAKS

With garlic butter and your choice of pommes frites or salade verte

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

Black Angus 28 day aged beef.

Rich in flavour, firm in texture, best cooked medium 1307kcal

7oz Fillet 1113kcal + £8 Supplement

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

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 740kcal

#### Chicken Normandy <sup>\*</sup>

Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 952kcal

#### Roasted Aubergine Tortelloni <sup>V</sup>

In a tomato, garlic and herb sauce

#### Salmon Provençale <sup>GF</sup>

Pan-fried salmon with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 563kcal

#### Duck à l'Orange <sup>GF</sup>

Confit duck leg, dauphinoise potatoes, roasted chicory with a orange and Cointreau jus 821kcal

+ £2 Supplement

#### Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 651kcal

#### Autumn Harvest Salad <sup>VE N</sup>

Roasted butternut squash, tenderstem broccoli, chicory, smoked grains and beetroot with a pomegranate and beetroot dressing 476kcal

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 1462kcal

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

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1379kcal

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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 807kcal

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

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 513kcal

#### Blackberry Cheesecake <sup>V</sup>

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 418kcal

#### Ice Cream & Sorbet <sup>\* V</sup>

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

<sup>VE</sup> Vegan option available

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

With seasonal fruits 753kcal

#### Tarte Tatin <sup>V</sup>

Caramelised apple tarte with vanilla ice cream and toffee sauce 352kcal

#### Winter Berry Tart <sup>VE N</sup>

Vanilla ice cream and a granola crumble topping 400kcal

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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.