



ENTRECÔTE LUNCHEON

Friday 22nd August

Timing TBC

£25.00 Per Person

Join us for our second Friday Luncheon on the terrace hosted by Tiegan & Eloise. Savour a relaxed afternoon with a three course set menu with not one, but two servings of steak, fries & incredible sauce. Once again there will be the option of bottomless Red & Rosé wine poured from magnums throughout your meal.

FOR THE TABLE

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,M)

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)

