



ENTRECÔTE LUNCHEON

Friday 14th November
£25.00 Per Person
Sit Down for 1.30pm

Savour a relaxed afternoon with a three course set menu with not one, but two servings of steak, frites & incredible sauce. This time there will be the option of bottomless Red & White 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.

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)

