



## 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, fries & 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)

If you have any food allergies or an  
intolerance query, please speak to a  
member of our team who will be happy  
to help. A discretionary service charge of  
10% will be added to your table. All prices  
include VAT.