



BEAUJOLAIS DAY EVENING MENU
THURSDAY 20TH NOVEMBER - £39 PER PERSON
FROM 6PM, LAST SEATING 8.30PM

Live entertainment & glass of Beaujolais Nouveau on arrival

TO BEGIN

French onion soup
Classic garnish (gif on request)

Confit duck leg
Watercress, orange (gif)

Celeriac & pickled walnuts
Hazelnuts, kale (pb | gif)

TO FOLLOW

Coq au vin
Potato terrine, shallots (gif)

8oz 28-day dry aged flat iron steak
Skinny fries, garlic butter, side salad (gif)
10oz rib eye upgrade +10 8oz fillet upgrade +12

Cauliflower & polenta
Salsa verde (pb | gif)

TO FINISH

Traditional chocolate mousse
Winter berries (gif)

‘Apple tarte tatin’
Vanilla ice cream (pb on request)

Canton chamomile crème brûlée (gif)

(v) *vegetarian* | (pb) *plant based* | (gif) *gluten ingredient free*