

APERATIF

Gls Ruinart Brut 14

French 75 ~ Negroni ~ Aperol Spritz
all at 9

OYSTERS & SHELLFISH

Rock	2.5 each	Sea bass carpaccio	9
Fines de Claire	3 each	Moules marinière	½ 8 ~ whole 13
Baked scallop	4 each	Lobster, mayonaise	½ 19 ~ whole 36

SMALL PLATES

Arancini, paprika & tomato	4
Pork crackling, apple sauce	4
Chorizo croquettes	4
Bruschetta	5
Sausage roll, piccalili	5
Gruyere fondue	5

STARTERS

Daily Soup	6
Salmon gravadlax	7
Porcini, pecorino, sourdough	7
Escargot, garlic butter	8
Burrata, aubergine, chilli	9
Steak tartate	10/18

SHARING PLATES

35.5oz T bone steak ~56

26.5oz Cote de boeuf ~49

Whole roast chicken ~26

served with mash and steamed leeks

*All steaks served with 2 sides and a choice of:
Cafe de Paris butter, bearnaise or peppercorn sauce*

SALADS

Salad Lyonnaise	7/11
Goat's cheese salad, beetroot	8/12
Warm octopus salad, new potatoes	9/13

MAINS

Roast chicken club sandwich	11
Aubergine parmigana	11
Risotto, girolles, grana pandano	12
Fish & chips	14
Rombo all'acqua pazza	15
Spaghetti, frutti di mare	16
Duck Confit, fine beans, girolles	16
Lamb shank, creamed polenta	17

FROM THE GRILL

Cheeseburger, frites	14
9oz Sirloin	18
10oz Rib eye	19
8oz Fillet	23

*All steaks served with frites and a choice of:
Cafe de Paris butter, bearnaise or peppercorn sauce*

SIDES

all at 4.5

Frites ~ Mashed potatoes ~ Fine beans
Spinach ~ House salad
Mac and cheese 6

All our Steaks are provided by our local butcher: Macken Brothers

Please advise your server if you have any allergies or require information on ingredients used in our dishes.