



Sunday's Menu:

Appetisers:

Baguettes et Tapenade £5
Warm, crusty baguettes accompanied by a trio of French-inspired dips:
Rouille – a Provençal garlic and saffron emulsion.
Tapenade Noir – Traditional black olive spread
Huile d'Oliver & Vinaigre Balsamique – extra virgin olive oil with aged balsamic vinegar

Edamame £3.15
Steamed soybeans pods topped with sea salt flakes.

Starters:

Soup of the day £6.95
Our chef's daily creation! Ask your server what's simmering today

Chèvre £7.15
Warm, honey-glazed goat's cheese paired with wild rocket and roasted walnuts. A refined harmony of sweetness, tang, and crunch.

Salade Cèsar Classique £7.5
A French twist on the Caesar salad – romaine hearts, anchovy dressing, shaved vegetarian parmesan flakes and herb croutons. **Add Chicken or Halloumi £3**

Coquilles Saint-Jacques, Beurre Blanc £12.95
Seared scallops delicately dressed in a classic white wine Beurre Blanc sauce, topped with caviar and fresh herbs.

Mains:

Risotto of the day £12.95
Our chef's daily creation! Ask your server what's simmering today.

Beef Burger steak £19.95
Juicy grilled beef patty served in a soft toasted bun, accompanied by fresh side salads, crispy fries, and a classic French dressing.

Herb crusted Salmon £20.95
Oven-roasted salmon fillet with a fragrant herb crust, served with buttery crushed new potatoes, fresh market greens, and a grilled lemon for a bright, zesty finish.

Broccoli Steak £17.95
Flame-roasted broccoli heart, elegantly paired with a vibrant Romesco sauce and finished with toasted walnuts for texture and depth.

Sunday Roast:

A timeless Sunday tradition. Served with mixed market greens, cauliflower cheese, butter-sage crushed carrots, golden roast potatoes, a crisp Yorkshire pudding, and finished with our chef's own rich, house-made gravy.

Oven roasted Beef Sirloin £21.15
Overnight herb-marinated beef sirloin, oven-roasted until perfectly cooked medium-rare and served with all the traditional trimmings. A hearty Sunday favourite.

Roasted leg of Lamb £19.15
Succulent leg of lamb rolled and slow roasted with fresh thyme and garlic, offering an elegant balance of savoury and herbal notes.

Chicken breast Supreme £17.15
Succulent chicken supreme roasted with a touch of honey glaze for the perfect balance of savoury and sweet, offering a refined twist on a Sunday classic.

Trio of any of the above meats £19.15
Can't decide? Enjoy a trio of our signature roasts – your choice of any three meats, each prepared to showcase its unique flavour and texture and full of Sunday flavour.

British Pork loin £18.15
Succulent British pork loin, slow roasted for depth of flavour and served with perfectly crisp crackling for a true Sunday favourite.

Nut Roast (Vegetarian) £17.15
Our delicious house-made nut roast, packed with seeds, herbs, and seasonal vegetables. A comforting, flavourful alternative for a perfect meat-free Sunday choice.

Desserts:

Crème Brûlée à la Vanille Dairy £6.95
A timeless French custard dessert infused with Madagascan vanilla, finished with a perfectly caramelised sugar crust.

Biscoff Cheesecake Dairy/Gluten £7.5
A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

Bread and butter Pudding Dairy/Gluten £7.95
Delicate layers of buttery bread soaked in a creamy custard, baked to a golden perfection, and infused with subtle spices – a timeless classic reimagined with elegance.

Sticky Toffee Pudding Dairy/Gluten £8
A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream.

Salted Caramel Torte Dairy/Gluten £7.5
An indulgent chocolate torte layered with golden salted caramel, balanced with a whisper of sea salt on a crisp sable-style base

★ Please ask your server for any allergies