



ENTRECÔTE NIGHT

THURSDAY 21ST AUGUST
£25 PER PERSON

Savour a relaxed evening featuring a delicious three-course set menu, complete with not one but two servings of steak, frites, and mouth watering sauce. You'll have the option to indulge in bottomless Red and Rosé wine, generously poured from magnums throughout your meal.

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,F,M,P,S)

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)