



ENTRECÔTE NIGHT

THURSDAY 13TH NOVEMBER
£25 PER PERSON
SIT DOWN FOR 6.30pm

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 White wine, generously 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,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)

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.