

Thursday Dinner – 22nd January 2026 £40per person – including arrival drink



AMUSE

Coquille St Jaques - C/Al

TO START

Pate Maison - E/D/G

FISH COURSE

Bouillabaisse - C/F/Al

MAIN COURSE

Steak and Frites - E/D/C/Al

Choice of sauces – Bearnaise or Bordelaise

TO FOLLOW

Crème Brulee – E/D

Tea or Coffee

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds

V = suitable for Vegetarians/N = contains Nuts/G = Gluten Free/D = Dairy/Al = contains Alcohol

D = suitable for Diabetics/M = Mustard/C = Celery

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate