

Sunday 30th March Mothers Day- Fete des Meres- A gift for all Mums

One Course, £19.00 • Two Courses, £26.00

Three Courses, £32.00 •

Kids under 12 Half Price

ENTRÉES

Traditional French Onion Soup GF/DF

Following a 8 hour reduction we serve Gratineed with Emmental crouton and served with homemade crusty bread.

Homemade Cream of Tomato and roast garlic Soup GF

Rich Tomato, Basil and Cream Soup served with homemade bread

Homemade Silky Smooth Chicken Liver Pâté

With granary toast, chutney, Cumberland sc and mixed salad

Jambon de Bayonne.. Cured Parma ham GF/DF

Dry cured Crispy Parma ham with melon, black pepper balsamic strawberries and deep fried rocket

Jack Wrights Great Taste Awards Smoked Salmon GF/DF

Highest grade Scottish cured smoked salmon, Citrus salad, lemon and dill cream cheese

Timeless Classic Prawn Cocktail GF

Homemade Marie rose sauce -Granary bread

Stacked Crab GF/DF, Finest Fresh Filey Crab, From Cobble Landing Filey,

Finest Fresh Filey Crab, From Cobble Landing Filey- Crab stacked with honeydew melon salsa served with Chive Crème Fraiche and homemade brown bread.

Breaded Brie de Meaux

large Breaded Wedge of the best French Brie (extra mature flavour), onion mustard dressing, Cumberland Sc and rocket. New on the menu and delicious.

Caprese Salad GF

Sliced Fresh buffalo Tomatoes, mozzarella slices and basil with a olive oil and balsamic dressing

French Style Garlic Mushrooms GF

Button mushrooms in cream, garlic olive oil, served with Boulangerie bread

THE MAIN EVENT

All Roasts Served with Vegetables and cauliflower cheese

Tender Brisket of Beef

Creamy Mashed potatoes, Yorkshire Pudding, Goose fat roasted potatoes Seasonal Vegetables and lashings of French Merlot Beef gravy.

Roasted Chicken Breast

Roast and Mashed potatoes, Goose fat roast potatoes, Yorkshire Pudding Seasonal Vegetable and lashings of gravy.

Twice cooked outdoor reared Belly Pork GF/DF

Roast and Mashed potatoes, Goose fat roast potatoes, Yorkshire Pudding Seasonal Vegetable and lashings of Cider gravy.

Traditional Bronzed Free Range Turkey from Sykes house farm

Turkey breast and leg meat. Goose fat roast potatoes, Homemade sausage meat stuffing, All the Trimmings with French Merlot Turkey stock gravy.

8oz Yorkshire Best Lamb Rump GF/DF

Creamy Mashed potatoes, Goose fat roast potatoes, Yorkshire Pudding Seasonal Vegetable and lashings of gravy. Seasonal Vegetables and Lamb glazed red current merlot gravy. Delicious.

Un Crapeau Dans un Trou (Toad in the Hole)

Fantastic Homemade Thick Pork Sausages, with a wonderful flavour, in Homemade Yorkshire pudding with creamy mash, Seasonal Vegetables, lashings of rich gravy.

Fantastic Filey Fully Dressed Crab GF/DF

Fresh in today-Whole Crab (fully dressed so you can just enjoy) salad, homemade bread, chive crème fraiche, Served with French fries-limited availability.

Catch of the Day-Hand Prepared Wild Scottish Salmon fillet en Croute GF/DF

Scottish Atlantic Salmon, intense flavor, Sautéed Potatoes, seasonal vegetables, Thermidor sc

Sea food money Bag and Fries

Our famous Sea food money Bag, Crispy sea food parcel filled with salmon, haddock, smoked haddock, scallops, prawns. Served with samphire a delicious Lobster sauce, French fries.

Moroccan/French Breast of Chicken tagine GF/DF

Moroccan/French Chicken tagine comes with a subtle kick. Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice.

Homemade Spinach and Ricotta Tortellini

Homemade Tortellini with a Light cream and white wine sc garlic slice

DESSERTS

A selection of Deserts of the Day