

Valentine's all day Menu Open 12 until 9pm

The best Irish Oysters, indulgent (limited availability) GF/DF

Fresh in today, Eat "au naturel" lemon juice, Tabasco, Closing ones eyes we are still at the seaside. £2.95 each

Traditional French Onion Soup GF/DF

Following a 8 hour reduction we serve Gratineed with Emmental crouton and served with homemade crusty bread. £10.95

Homemade Cream of Tomato and Basil Soup GF

Rich Tomato, Basil and Cream Soup served with homemade bread £8.95

Jambon de Bayonne.. Cured Parma ham GF/DF

Dry cured Crispy Parma ham with melon, black pepper balsamic strawberries and deep fried rocket £9.95

Homemade Silky Smooth Chicken Liver Pâté

With granary toast, chutney, Cumberland sc and mixed salad £8.95

Timeless Classic Prawn Cocktail GF

Homemade Marie rose sauce -Granary bread £10.95

Jack Wrights Great Taste Awards Smoked Salmon GF/DF

Highest grade Scottish cured smoked salmon, Citrus salad, lemon and dill cream cheese £12.95

Chilli and Garlic King Prawns

King Rosso Prawns (a taste of lobster), White wine, butter, chill, spring onion and coriander sc £13.95

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. £10.95

Homemade French Wild Mushroom Pâté-

Our French Wild mushroom pâté is Fab, combination of the best French mushrooms- girolles, chanterelles, cepes, bolets and of course the truffle. £8.95

French Style Garlic Mushrooms GF

Button mushrooms in cream, garlic olive oil, served with Boulangerie bread £9.95

WiFi Code- b92683465c

Evenement Principal

Fillet Steak 9/10oz 28 day dry-aged-GF/DF

28 day Himalayan Salt Wall dry-aged, the very best grass-fed Fillet Steak, frites, roasted mushroom, roasted plum tomato, mixed dressed leaves-Jug of Peppercorn Sc £36.00

Fillet of Beef Stroganoff GF

Fillet Beef Stroganoff, French Calvados Brandy Jus, finished with cream, served with Basmati lemon rice £28.00

Steak Frites GF/DF

Steak frites, meaning "steak [and] fries" in French, is a dish consisting of our locally sourced 28 day aged 8oz rump steak served pink or cooked through paired with French fries. Dressed salad. Garlic and Dijon mustard on the side £26.00

Pan Fried Grasmere Duck Breast-Served pink

Fresh woodland Truffle infused mashed potato, selection of seasonal vegetables, Vintage port jus with grated fresh woodland truffles £24.00

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. £20.00

Wild King Prawn Paglia E Fieno

Fresh egg pasta, superb King Rosso Prawns (a taste of lobster), With a sweet chilli, lemon, coriander, shallots and garlic Sauce- Slice of Garlic Bread £24.00

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 £22.00

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. £24.00

French/Moroccan Vegetable Tagine-Vegan GF/DF

Moroccan/French vegan tagine comes with a subtle kick. With Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice. £18.00

Mushroom Stroganoff

French Mushroom Stroganoff, with basmati rice £18.00

Homemade Spinach and Ricotta Tortellini

Homemade Tortellini with a Light cream and white wine sc garlic slice £18.00

A selection of Deserts of the Day