

Christmas Menu de Jour

GF/DF CAN BE GLUTEN /DAIRY FREE, PLEASE INFORM YOUR SERVER. NO NEED FOR SIDES AND THE EXTRA COST, ALL DISHES ARE COMPLETE AND A PROPER YORKSHIRE PORTION.

Start Your Meal with Ricard Pastis Double

£7.95

A Double Pastis, an iconic French aperitif-Served over ice with water on the side

HORS D'OEUVRE-PRE STARTER OR STARTER

Antipasti Selection- GF/DF-Loads for 1, plenty for 2/3, a good share for 4 people.

£11.95

Garlic and Herb mixed Olives, Lemon nocellara Olives, marinated tomatoes and Habas fritas, crusty bread, balsamic and olive oil

ENTRÉES AND SMALLER PLATES

Traditional French Onion Soup GF/DF

£11.95

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

Homemade French Heirloom Tomato's Basil Soup GF

£9.50

The best French heirloom tomatoes, fresh basil, homemade boulanger bread

Starter Portion of Peppered smoked Mackerel fillet Strips (boneless) GF

£9.95

Traditional French Potato Salad, Green beans, side of horseradish mayonnaise.

Chefs own French Ham Hock Terrine- GF/DF

£9.95

Made in house. with homemade piccalilli, chutney, dressed leaves and homemade crusty bread.

Jambon de Bayonne.. Cured Parma ham GF/DF

£9.95

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

Homemade fabulous smooth French Canard Liver Pâté GF/DF-New on the menu

£9.45

With granary seeded toast, homemade chutney, Cumberland sc and mixed salad

Salmon Fishcake with Sicilian Lemon

£10.95

Rich and zesty, made with fluffy mashed potato, spinach and cream in a golden batter-with homemade sweet chilli sc, slice of beef tomato.

Timeless Classic Prawn Cocktail GF

£11.95

This most popular hors d'oeuvre Using the best Greenland Artic Prawns, Homemade Marie rose sauce -Granary bread

10 baked queenie scollops-amazing brittany classic

£11.95

A brittany classic, with a garlic butter sauce, cheddar and emmental cheese, herb crust and homemade bread

Stacked crab GF/DF, Finest fresh Filey crab, from cobble landing Filey

£10.95

Finest fresh Filey crab, From cobble landing Filey, served with honeydew melon salsa and chive crème fresh-Caviar to taste

French style champignons de paris garlic mushrooms

£9.95

champignons sde paris mushrooms in cream, garlic olive oil, served with boulangerie bread

Homemade French wild mushroom pâté-Fabuleuse GF

£9.95

Our French wild mushroom pâté is Fab, combination of the best French mushrooms-girolles, chanterelles, ceps, bolets and of coarse the truffle. granary toast, chutney, Cumberland sauce and mixed salad

Traditional Bronzed Free Range Turkey from Sykes house farm GF/DF	£21.00
Turkey breast and leg meat, Stuffing, French Goose fat roast potatoes, Mashed potatoes, festive vegetables, with French Merlot Turkey stock gravy.	
Our Sunday favourite returns for the whole of Christmas-Tender Brisket of Beef GF/DF	£22.00
French Goose fat roast potatoes, Mashed potatoes, Yorkshire pudding, vegetables, lashings of our French Merlot Beef gravy.	
Twice cooked outdoor reared Belly Pork with crackling ! GF/DF	£20.00
Belly pork cooked in French goose fat,, creamy mash , Seasonal Vegetable, lashings of French Cider gravy. Apple sauce	
Sea food money Bag and Fries	£24.00
Our Award winning famous Sea food money Bag, Crispy filo pastry filled with salmon, haddock, smoked haddock, scallops, and prawns. served with samphire, a delicious Lobster sauce, and French fries	
Catch of the day, hand prepared wild Scottish salmon fillet En croute	£22.00
Scottish Atlantic salmon En croute, intense flavour, sautéed potatoes, seasoned vegetables, Thermador SC	
Fantastic Filey fully dressed crab GF/DF	£23.00
Fresh in today- Filey crab(fully dressed so that you can just enjoy)salad, homemade bread, chive crème fraiche, served with French fries. limited availability	
Moules Marinière and French fries-Shetlands best, fresh in today GF	£21.00
Bring a fantastic taste of France to your table, Shetlands best moules mariniere with French fries and Crusty bread-Fresh in today. Limited availability	
Un Crapeau Dans un Trou (Toad in the Hole)	£17.00
Fantastic Homemade Thick Pork Sausages with a wonderful flavour, in Homemade Yorkshire pudding cooked in French Goose fat with , mashed potatoes, seasonal vegetables, lashings of rich French Merlot onion gravy.	
Best Yorkshire Barnsley Lamb Chop-limited availability GF	£20.00
Sautéed potatoes, Seasonal Vegetables and lashings of French Shiraz Lamb gravy.	
8oz Picanha Steak -hugely popular in Brazil and southern France	£28.00
Served with French Fries , French style champignons de Paris garlic mushrooms, Mixed Salad and peppercorn sauce	
Pan Roasted corn fed Yorkshire Breast of Chicken GF	£19.00
Sautéed potatoes , seasonal vegetables and a delicate amazing creamy Champignons de Paris Garlic and tarragon Mushrooms sauce.	
Steak Frites GF/DF	£26.00
Steak frites, meaning "steak [and] fries" in French, is a dish consisting of our locally sourced 28 day aged 9oz rump steak served pink with French fries. Mixed leaves and a Dijon mustard mayo	
French -Style homemade Beef Lasagne	£19.00
Fabulously layered using the best French Emmental and Comte cheese (contains mushrooms) Served with Fries, side salad and garlic bread	
French/Moroccan Chicken tagine GF	£21.00
Moroccan/French chicken breast tagine with a subtle kick. Cauliflower, Prunes, Apricots, Tomatoes, Dates, Sultanas, -Served with Lemon balsamic rice and Mint crème fraiche	
Chicken and Chorizo Tortellini	£17.00
Tortellini with a ricotta cheese, chicken and chorizo filling, with a homemade tomato and red pepper sc garlic slice	
French/Moroccan Vegetable Tagine-Vegan GF/DF	£19.00
Moroccan/French vegan tagine comes with a subtle kick. With Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice.	
Spinach and Ricotta Tortellini	£17.00
Tortellini with a Light cream and white wine sc garlic slice	