EARLY EVENING MENU

2 COURSES £28.50 | 3 COURSES £35.00

Served 5pm till 6.30pm last orders

STARTERS

JOSPER GRATINATED FRENCH ONION SOUP
Grilled sourdough, gruyere cheese

CLASSIC CAESAR SALAD
Crisp romaine lettuce, house classic Caesar dressing, white anchovies, garlic croutons

HAND MADE CHICKEN LIVER & PORT WINE PÂTÉ
Caramelised onion, sourdough croutons

BAKED CAMEMBERT
Studded with winter herbs and garlic, baked in the Josper and served with mini French sticks

MAIN COURSE

WHOLE SEA BASS
Josper grilled, roasted vegetables, charred sweet potato, garlic butter and char-seared lemon

STEAK FRITES
With peppercorn sauce

CHICKEN SUPREME
Josper roasted, chimichurri basted, house frites, seasonal vegetables, garlic cream sauce

ABERDEEN ANGUS STEAK BURGER
With truffle aioli and parmesan fries

PORK BELLY
Twice cooked pork belly flavoured with tahini and honey, finished in the Josper and served with apple sauce and creamy mustard and leek mash

CAULIFLOWER STEAK
Spiced, Josper charred cauliflower wedge, caramelised shallots and mushrooms, tikka hollandaise

SIDES EXTRA £4
Crispy Fried Onion Rings | Mustard and Leek Mash | Josper Roasted Vegetables

DESSERTS

ORANGE CRÈME BRÛLÉE
A delightful twist on the classic French dessert

STICKY TOFFEE PUDDING
Moist date sponge with warm toffee sauce and fresh cream

BURNT BASQUE CHEESECAKE
Luxuriously smooth cheesecake, baked in the classic Basque tradition

CHOCOLATE MOUSSE
Homemade velvety mousse crafted from fine chocolate

HIDDEN
STEAKHOUSE

If you have any allergies or special dietary requirements, please ask your server for our allergen grid. Please note that we use vegetable oil produced from GM soya. A discretionary optional service charge of 10% will be added to your bill.