EARLY EVENING MENU

2 COURSES £29.00 | 3 COURSES £35.00

Served 5pm till 6.30pm last orders

STARTERS

JOSPER GRATINATED FRENCH ONION SOUP
Grilled sourdough and melted Gruyère cheese

LAMB SHOULDER BON BONS
Rosemary and garlic, crispy crumb, pickled blackberries, mint and feta pesto

BEETROOT SMOKED SALMON & CRAYFISH COCKTAIL
Beetroot-smoked salmon and tender crayfish tails with iceberg chiffonade, semi-dried tomatoes, and our signature Marie Rose dressing.

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

BAKED CAMEMBERT
Studded with herbs and garlic, baked in the Josper oven, served with mini French breadsticks

HANDMADE CHICKEN LIVER & PORT WINE PÂTÉ
Smooth and rich pâté topped with caramelised shallots, served with crisp sourdough croutons.

MAIN COURSE

BREAM FILLET
Josper grilled, roasted vegetables, charred sweet potato, garlic butter and char-seared lemon

CHICKEN SUPREME
Josper-roasted and brushed with chimichurri, accompanied by creamed potatoes, seasonal vegetables, and roasted garlic cream

STEAK FRITES
Served with peppercorn sauce

ABERDEEN ANGUS STEAK BURGER
Served with truffle aioli and Parmesan fries

JOSPER-FIRED MOULES FRITES
Isle of Mull mussels in a white wine and shallot cream sauce, house frites, and charred lemon

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

SIDES EXTRA £4
Crispy Fried Onion Rings | Garlic Broccolini | Josper Roasted Vegetables

DESSERTS

STICKY TOFFEE PUDDING
Rich date sponge soaked in warm toffee sauce, served with cream. Add a scoop of vanilla ice cream +£1.50

CRÈME BRÛLÉE OF THE DAY
Classic French custard with a caramelised sugar top. Ask your server for today's flavour

CHOCOLATE MOUSSE
A velvety house-made mousse crafted from fine dark chocolate

DESSERT OF THE DAY
Please ask your server for today's sweet creation.

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.