

Enjoy our two favourite French classics every Wednesday night for an extra special price.

21 day aged pasture-fed Scottish steak and our famous Crème Brûlée, made in-house by our chefs every day.

MENU

**STEAK-FRITES <sup>GF</sup> & A CRÈME BRÛLÉE <sup>V</sup> <sup>GF</sup> £12**

7oz pan-seared minute steak  
(bavette cut, served pink) with dressed leaves

**RUMP STEAK <sup>\*</sup> & A CRÈME BRÛLÉE <sup>V</sup> <sup>GF</sup> £15**

8oz rump steak (best cooked slightly rare) with  
classic gem lettuce wedge salad and shallot dressing

**FILLET STEAK <sup>\*</sup> & A CRÈME BRÛLÉE <sup>V</sup> <sup>GF</sup> £20**

7oz fillet steak with classic gem lettuce  
wedge salad and shallot dressing

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Our steaks are served with pommes frites and roasted garlic and parsley butter or green peppercorn and brandy sauce. Or choose a classic sauce Béarnaise with your steak for an additional £1.

Why not swap your pommes frites for dauphinoise potatoes for £1.50 supplement.