

DINING ROOM

À LA CARTE MENU

◆ COFFEE & TEA

Filter Coffee - Small Espresso - Macchiato £5

Large Espresso - Cappuccino - Café Latte - Large Macchiato £5.5

Irish Coffee £12.5

English Breakfast - Peppermint - Earl Grey £5

◆ ARMAGNAC (50ML)

House 10 year old £12

House 20 year old £17.5

◆ COGNAC (50ML)

Remy Martin VSOP £14

Remy Martin XO £26

Courvoisier XO £31.5

Hennessey XO £35

◆ CALVADOS (50ML)

Le Compte Reserve 5 year old £12

Pere Magloire 12 year old £15.5

Morier, Pays d'Auge XO 20 year old £21

◆ PORT (100ML)

Taylors LBV £9.7

Pocas Porto Vintage £15.75

V.A.T included @ current rate.

Be sure to inform your server if you have any allergies.

DINING ROOM

À LA CARTE MENU

PARIS GRILL



PARIS GRILL

À LA CARTE MENU



◆ STARTERS

- Classic French onion soup, cheese crouton (v) £10.5
 Escargots roasted in garlic and parsley butter (gf) £12.95
 Tempura black tiger prawns, sweet chilli sauce £17.5
 Smoked salmon, lemon & dill dressing, pickle cucumber (gf) £16.5
 Handpicked white crab, atlantic prawns, crayfish, spiced tomatoes (gf) £16.9
 Tuna carpaccio, chilli, shiso leaves, olive oil & ponzu (gf) £18.5
 Tomato & buffalo mozzarella salad, balsamic dressing £17.5
 Beef carpaccio, capers, rocket salad, olive oil (gf) £15.5
 Chilled asparagus, blue cheese, pine nuts, parma ham £16.9
 Pan fried chicken livers, wild mushrooms, Lyonnaise onion, grilled sourdough £15.75

◆ PARIS GRILL CLASSICS

- Didier's steak tartare (gf) £33.75
 Lamb chops, thyme & rosemary roasted baby carrots, mashed potatoes, mint sauce £36.5
 Corn fed chicken, dill mashed potatoes, sweet onion purée, sautéed spinach, saffron sauce (gf) £24.75
 Chicken schnitzel, rocket & parmesan, grilled lemon, capers, beurre noisette £29.95
 Fillet steak burger, tomato, baby gem, red onion, gherkin, cheese, french fries £23.75
 The Paris Grill, beef fillet, farmers cumberland sausage, smoked bacon, fried egg, flat mushroom, French fries £24.75
 Classic Caesar salad (v) £18.5 – with chicken £24.75

◆ VEGETARIAN

- Pea and broad bean risotto £22
 Spring veggie burger, quinoa, red pepper, spicy tomato £22.5
 Vegan kebabs, tofu, vegetable herb sauce £15.75

V.A.T included @ current rate.

◆ FROM THE CHARCOAL GRILL

- 250g Fillet steak, sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £44
 250g Ribeye steak sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £42
 250g Sirloin steak sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £41
 700g Chateaubriand sun blushed plum tomatoes, balsamic parmesan rocket salad, french fries (gf) £90
 Sauces Bèarnaise, red wine jus, peppercorn, mushroom £4 each

◆ FISH

- Pan-fried skate wing, spring new potatoes, grilled tenderstem broccoli, beurre noisette (gf) £41
 Pan fried cod, asparagus, spring new potatoes, light tomato purée, saffron sauce (gf) £31.5
 Baked salmon, tenderstem broccoli, dill & spring onion mash, herb sauce (gf) £31
 Roasted sea bass, asparagus, green beans, chilli, coriander, tomato relish (gf) £31

◆ SIDES £6.5 each (gf)

- | | |
|--|------------------------|
| Buttered tenderstem broccoli | French fries |
| Sautéed peas with garlic & banana shallots | Truffle fries |
| Green mixed herbs salad | Sweet potato fries |
| Pan fried asparagus | Cream spinach (not gf) |

◆ DESSERTS

- Crème Brûlée, cinnamon shortbread (v) £11.5
 Lemon Posset £11.5
 Eton mess, raspberry coulis (v) £11.5
 Regional French cheeses, plum chutney £17.75
 Selection of Ice creams and sorbets (v) £10.5

Dining Room / Bardot Bar are available for private events. Please enquire for details.

Be sure to inform your server if you have any allergies.

(gf) - gluten free. (v) - vegetarian. (ve) - vegan

Most items available gluten free.