

# DECEMBER SPECIALS

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## STARTER

### GRILLED PRAWNS 8,95

GRILLED TIGER PRAWNS WITH GARLIC AND  
FLAT LEAF PARSLEY BUTTER

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## MAINS

### HALIBUT 17,95

PAN ROASTED LOIN OF HALIBUT SERVED WITH  
BRAISED LEEKS, NEW POTATOES, CREAMY WILD  
MUSHROOM SAUCE AND PARSLEY DRESSING

### STEAK AU POIVRE 19,50

PEPPER CRUSTED 10OZ RIBEYE STEAK WITH  
COGNAC AND PEPPERCORN SAUCE, FRITES AND  
WILTED BABY SPINACH

### POULET RÔTI 13,95

BACON WRAPPED CHICKEN SUPRÊME WITH  
CHESTNUT STUFFING, POTATO PURÉE AND  
CRÈME FRAÎCHE, GREEN BEANS AND A SAGE  
AND ROSEMARY JUS

## SIDE

### BRAISED RED CABBAGE 3,25

BRAISED RED CABBAGE WITH MIXED SPICE,  
ORANGE AND GOLDEN RAISINS

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## DESSERT

### TARTE TATIN 5,75

CARAMELISED APPLE TART WITH CALVADOS  
GLAZE, SERVED WITH VANILLA ICE CREAM

## CHÂTEAU HAUT PEZAT 2014

### ST EMILION GRAND CRU

9,50 / 13,25 / 38,95

AS A SUGGESTED WINE PAIRING WITH THE  
STEAK AU POIVRE, WE RECOMMEND ST EMILION  
GRAND CRU FROM BORDEAUX.

WITH A SMOOTH RICH TEXTURE AND HINTS OF  
SOFT RIPE PLUM AND DAMSON FLAVOURS, THIS  
FULL BODIED RED IS AN IDEAL PARTNER FOR  
ANY OF OUR STEAKS.