



60's Inspired Menu

STARTERS

Rabbit & Wild Duck Terrine

A refined terrine of rabbit and wild duck, served with a delicate orange gel, Derbyshire piccalilli and crisp Melba toast

Coq au Leekie Soup

A traditional Scottish-inspired soup with tender chicken and leeks, served with burnt bacon scones and a touch of crème fraîche

Classic Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce with a traditional Marie Rose sauce

MAIN COURSES

Steak Diane

Tender prime steak served with a luxurious Diane sauce, infused with mushrooms, herbs and a hint of richness

Classic Coq au Vin

A traditional French favourite – tender chicken slowly braised in red wine with mushrooms, onions and aromatic herbs

King Prawn Mornay

Juicy king prawns topped with a creamy, indulgent Mornay sauce, finished to perfection

DESSERTS

Crêpe Suzette

Delicate French crêpes served with a rich orange butter sauce for a truly elegant dessert experience

Black Forest Gateau

Layers of rich chocolate sponge, cherries and cream in this much-loved classic dessert

Crème Caramel

A smooth and silky vanilla custard dessert finished with a golden caramel sauce

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.