# À LA CARTE MENU

# **♦ STARTERS**

Spiced parsnip & sweet potato soup (v) (qf) £9 Smoked salmon, pickled fennel & watercress salad (qf) £15 Tempura black tiger prawns, sweet chilli sauce £16.5 Pan fried scallops, apple & potato purée (qf) £18 Escargots, roasted in garlic & parsley butter (qf) £11.5 Chicken liver & brandy parfait, toasted sourdough £10.5 Beetroot & goats cheese tart (v) £10 Deep fried brie, cranberry chutney (v) £10.5 Burrata, orange & fennel salad, caramelized blood orange dressing, candied pistachio nuts (v) (gf) £13.5 Handpicked white crab, atlantic prawns, crayfish, spiced tomatoes (gf) £14.5

## **♦ PARIS GRILL CLASSICS**

Festive roast turkey, served with all the traditional trimmings £29

Pork belly, apple chutney, crackling, buttery mashed potatoes, braised red cabbage, carrot & cinnamon purée (gf) £27.5

Cornfed chicken wrapped in bacon, mashed potatoes, sweet onion purée, creamy spinach (qf) £22

Steak burger, tomato, baby gem, red onion, gherkin, cheese, french fries £20

Beef wellington, honey roasted parsnips, mashed potatoes, red wine jus £33

Didier's steak tartare (gf) £30

# **VEGETARIAN**

Truffle risotto, wild mushroom, parmesan crisp £19.5 Portobello mushroom, chestnut, spinach & lentil wellington, onion gravy £19

V.A.T included @ current rate.

An optional 12.5% service charge will be added to your bill.







## **FROM THE CHARCOAL GRILL**

250q Fillet steak, plum tomatoes, balsamic rocket salad, french fries (qf) £39 250q Ribeye steak, plum tomatoes, balsamic rocket salad, french fries (qf) £37 250q Sirloin steak, plum tomatoes, balsamic rocket salad, french fries (qf) £36 700q Chateaubriand, plum tomatoes, balsamic rocket salad, french fries (qf) £80 Sauces Bèarnaise, red wine jus, peppercorn, mushroom £3.5 each

#### ♦ FISH

Baked fillet of salmon, hollandaise sauce, chive mashed potatoes, buttered green beans (g/f) £27.5 Fillet of cod, creamed leeks, mashed potatoes, white wine sauce £28.5

Sea bass en papillote, grilled vegetables, garlic new potatoes £27.5

# ♦ SIDES £4.5 each (qf)

French fries Brussel sprouts, chestnuts Braised red cabbage Wild mushroom casserole Roasted potatoes Sweet potato fries Truffle fries Roasted parsnips New potatoes Creamy leeks Pigs in blankets

# **DESSERTS**

PARIS GRILL

Traditional Christmas pudding, brandy sauce (v) £9 Bread and butter pudding, calvados sauce (v) £9.5 Baileys cremé brûleé, cinnamon shortbread (v) £9.95 Glazed apple taste tatin, caramel sauce, vanilla ice cream (v) £9.95 Warm chocolate brownie, brandy ice cream (v) £9.95 Selection of ice creams/sorbets (v) (ve) £9 Regional French cheeses, plum chutney (v) £15.75

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.