



MONDAY 14TH JULY 2025

# BASTILLE DAY

## Côte De Boeuf 16oz • 49.5

21-day aged, grass-fed, prime steer ribeye on the bone.

*Adored by the French, our Côte de Boeuf speciality steak is a beautiful, eye-catching cut of ribeye steak on the bone for full flavour, characterised by the natural fat covering and succulence.*

Add Fries +4.5 / Add Fried Egg +1

## Entrecôte • 29.5

Sliced 8oz beef sirloin steak with herby green sauce and fries.

*A special, sliced cut from the sirloin served in the typical French bistro style of steak & frites.*

*Pairs wonderfully with..*

## Saint-Cyr Angus Reserve Syrah • 8.75

Côtes de Thau, France (175ml)

*Made especially for Angus, red fruit aromas with a hint of cocoa and spice and a rich, juicy palate.*

*And to finish..*

## Crème Brûlée (V) • 8.5

Creamy vanilla custard base, topped with a layer of caramelised sugar.

*A classic and iconic French dessert with a crisp, caramelized sugar crust, found in bistros across France.*



- BOOK NOW -

V Vegetarian / VG Vegan

If you suffer from any allergies to ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

Adults need around 2,000 kcal a day