

L'Etoile

Glass of Prosecco £7 / Champagne Jacquart £12 / Olives £3

STARTERS

Darne of Mackerel * apple compote * watercress * crème fraiche 6.5

Petit Chablis, Domaine Louis Michel, 2015, France 12.5

★ **Salmon Gravlax** * kumquat marmalade * treacle bread 5.95

Crispy Calamari * guacamole * rocket salad 5.95

Seared Scallops * smoked sausage * black bean ragout * parsley oil 11.95

★ **Chicken Liver Parfait** * grape marmalade * toasted Brioche 5.95

Breast of Pigeon * parsnip & vanilla purée * herb crumble * blackberry jus 7.5

Malbec, Bodegas Santa Ana, 2016, Argentina 8.75

Vegetable and Feta Terrine * aubergine * roast peppers * pesto * toasted bread 4.95

Escargot * caramelised baby onions * confit garlic * giant croutons * red wine jus 6.5 | 12

Cheese Fondue * cubed bread * vegetable crudités 6.25

GRILLS

All served with Hand Cut chips

Steaks * slow cooked cherry tomatoes All 21.95

*8oz Ribeye

*10oz Sirloin

*8oz T-bone

*8oz Fillet

24.95

Sauces | Béarnaise | Creamy mushroom | Red Wine 1.95

★ **L'etoile beef burger** * bacon * Comté * baby gem * brioche bun * tomato relish 14.95

Tiger prawns * lemon * coriander * garlic * l'etoile house salad 14.95

Grilled halloumi * grilled aubergine * l'etoile house salad 13.25

Pulled pork burger * coleslaw * Comté * baby gem * brioche bun * BBQ sauce 15.75

Grilled chicken legs * Creole BBQ sauce * grilled corn * coleslaw 14.75

MAINS

★ **Salmon Fish Cake** * sauce tartare * seasoned greens * chive cream 13.95

Steamed Seabream * samphire * pomme purée * cockles & white wine sauce 16.95

Puattino, Pinot Grigio IGT, 2016, Italy 9.95

★ **Braised Ox Cheeks** * Duchess potatoes * spinach * parsnip crisps * red wine jus 14.95

Malbec, Bodegas Santa Ana, 2016, Argentina 8.75

Tart au Fromage * cheese * onion * l'etoile house salad 11.25

Slow Cooked Belly of Pork * caramelised apple * raisin purée * pomme Anna * red chard * jus 15.5

Rioja Crianza, Ramon Bilbao, 2014, Spain 9.95

Gressingham Duck Breast * pumpkin purée * violet potatoes * kale * blackberry jus 17.75

Swordfish * tapenade crust * roast courgettes * heritage tomatoes * Provençal sauce 16.25

Wild Mushroom & Leek Pithivier * polenta cake * steamed broccoli * herb cream veloute 13.25

Cod Fillet * wild rice * tiger prawn * bouillabaisse sauce 15.25

SIDES: All sides £3.25

L'etoile Mixed Salad

Seasonal Vegetables

Hand Cut Chips

Tomato Salad

Pomme Purée

★ Signature Dish

All Prices are inclusive of VAT

A 12.5% Discretionary service charge will be added to your bill

For information regarding dietary requirements and allergens, please ask a member of our team

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DESSERTS

★ **Apple Tart Tatin** * Calvados clotted cream 5.95

Clos Dady, Sauternes, 2014, France 12

Crème Brulee * L'etoile shortbread 5.95

Sticky Toffee Pudding * toffee sauce * Guinness ice-cream 5.95

Pedro Ximenez, Bella Luna, NV, Spain 12

Banana Parfait * chocolate ganache * white chocolate sponge * hazelnut praline 5.95

★ **Cinnamon Nutmeg Cheesecake** * roast figs * ginger nut crumble 5.95

Double Baked Lemon soufflé * lemon Crème Anglaise * blueberry compote 5.95

Selection of French and English cheeses * crackers * quince jelly 8.25

LBV Port, Quinta Do Crasto, Portugal 8

White	175ml	500ml	Red	175ml	500ml
Jacques Veritier Blanc, Vin de France, 2016, <i>France</i>	7	14.5	Jacques Veritier Rouge, Vin De France, 2016	7	14.5
Sauvignon Blanc, Longue Roche, 2016, <i>France</i>	8	17.5	Merlot, Longue Roche, 2016, <i>France</i>	8	17.5
Puiattino, Pinot Grigio IGT, 2016, <i>Italy</i>	9.95	23	Malbec, Bodegas Santa Ana, 2016, <i>Argentina</i>	8.75	18.6
Petit Chablis, Domaine Louis Michel, 2015, <i>France</i>	12.5	28	Rioja Crianza, Ramon Bilbao, 2014, <i>Spain</i>	9.95	23
Rosé					
Le Notaire Carignan Rosé, 2016, <i>France</i>	7	14.5			
Sweet					
Muscat De Saint Jean De Minervois, 2015, <i>France</i>	8	30/60			
Clos Dady, Sauternes, 2014, <i>France</i>	12	42/84			
Noble Sauvignon Blanc, Yealands, 2015, <i>New Zealand</i>	10	31			
Pedro Ximenez, Bella Luna, NV, <i>Spain</i>	12	33			
LBV Port, Quinta Do Crasto, <i>Portugal</i>	8	38			

Manager's Choice

This is a selection of some of the newer wines on the list and wines that we find particularly delicious and are great value for money.

Pinot Blanc, Trimbach, 2015, *Alsace, France* 30

From a historic winemaking family, this is fantastic as an aperitif, or with cold meats. Lemony freshness gives way to lengthy minerality.

Are You Game Chardonnay, Fowles Wine, 2013, *Victoria, Australia* 35

Full bodied, fruity, and with creaminess on the palate, and as for the food, it's as the name suggests...

Condrieu, La Petit Côte, Domaine Cuilleron, 2013, *Rhône, France* 75

An outstanding wine from a mechanic turned winemaker. Hits all the right notes and is perfect with pork or fish and a creamy sauce.

'The Love Grass' Shiraz, d'Arenberg, 2013, *South Australia* 55

Fresh and lively, black and red fruits, pepper, clove and cinnamon. Ensure you take a moment to savour this wine.

Merlot, Cannonball, 2014, *California, USA* 40

Epic. Full bodied, delicious, everything you want in a glass of red. Fruity, spicy and well balanced. Enjoy on its own or with red meats from the grill or braised ox cheeks.

★ Signature Dish

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