



Specially for Early Birds 5pm - 6.30pm
Sunday to Thursday
Two courses €19.90

Entrées

Soup du Jour

Served with homemade bread (GF)

Smoked Salmon “Sur La Plate”

Warm smoked salmon with salad & lemon oil (GF)

Salade de Chèvre

Goat's cheese and tomato baked in a pastry parcel

Tomato and Basil Bruschetta

Served with salad and balsamic dressing

Caesar Salad

Cos lettuce, grilled bacon, croutons, parmesan and caesar dressing (GF)

Duck Liver Pate

Served with chefs choice of chutney and melba toast

White

Sauvignon/Grenache Blanc

Bergerie de la Bastide 2013

Rosé

Château Moulin Caresse Bergerac 2012

Picpoul de Pinet

La Côte Flamenc, Languedoc 2013

Pinot Grigio

Tre Filli, Italy 2013

Pinot Blanc

Meyer Fonne, Alsace 2013

Viognier

Domaine des Jougla

Chardonnay

Domaine des Geneves Chablis Vieilles Vignes 2011

Sauvignon Blanc

La Mercy Dieu, Sancerre 2012

Mains

Rib Eye Steak

Served with chunky chips, portobello mushroom and peppercorn sauce (GF)

Confit Duck Leg

Served with champ mash and red wine jus (GF)

Chicken Breast

Served with creamy mash and a white wine & wild mushroom sauce (GF)

Chefs Choice of Grilled Fish

Served with chunky chips, salad and tartar sauce (GF)

Red

Merlot

Les Chapelières, VDP D'Oc 2013

Pinot Noir

La Boussole, Languedoc 2012

Garnacha/Tempranillo/Viura

Palacio del Camino Real Rioja Crianza 2010

Syrah/Grenache

Corbieres, Chateau Beauregard Mirouze 2012

Malbec

Château du Cedre, Cahors 2011

Gamay

Domaine Lardy Fleurie Vieilles Vignes 2012

Cabernet Sauvignon/Franc/Merlot

Château Carteau, St. Emilion Grand Cru 2011

Pinot Noir

Côtes de Nuits Village, Burgundy 2008

Dessert Wine

Muscadelle/Sauvignon/Semillion

Château La Rouquette, Bergerac 2001

gl bt

€6 €23

€7 €28

€7.50 €30

€32

€32

€35

€49

€69

gl bt

€7 €79