



Entree Course

Prawn Cocktail 4.90

Country Vegetable Soup 4.90

Pate & Toast 4.90

Garlic Bread 4.90

Escargots 6 5.50

Quick & Easy

Chips 1.85

Hot Dog & Chips 4.40

2 Home Made Pasties & Chips 4.50

Fried Eggs & Chips 4.50

Omelette & Chips 5.50

Jacket Potato 4.85

Fillings:

Cheese, Tuna & Baked Beans



Main Course

Spaghetti Bolognese 7.15

Lasagne 7.15

Beef Bourguignon 7.15

Chilli Con Carne 7.15

Chicken Curry 7.15

Vegetarian Curry 7.15

Vegetarian Lasagne 7.15

Pork Normandy 7.15

Magret Duck Breast 10.75

Gambas Big Prawns 11.65

Entrecote Steak 11.65

Sauces available.

Pepper Béarnaise Hollandaise

Dessert

Ice Cream flavours 3.90

Chocolate, Vanilla,
Strawberry.

Suspence 4.30

Nougate 4.30

Soufflé Grand Marnier 4.30

Lemon Sorbet 4.50

Peach Melba 4.75

Pears Helen 4.75

Strawberry Sundae 4.75

Banana Split 4.75

Profiteroles 4.75

Apple Pie 4.30

Children's Meals

Sausages or Fish fingers or
Turkey Nuggets with Chips and
Beans! Ice Lolly & Juice

5.30

House Speciality:

Pierrade de la Ferme

Succulent pieces of Steak and Duck cooked over a hot stone at your table.

Minimum 2 persons. 15.00 p.p 24 hrs notice

Beverages

Tea / Coffee 1.95â

Mineral Water Still 33c 0.75, 50c 1.00, 1.5c 2.25

Coke, Sprite, Orangina, Diet Coke, Tonic Water 1.95

Juice: Orange, Apricote, Peach, Apple, Cocktail 1.35

Wine

Glass: Red/White/Rose 1.55

Carafe 1/2 Ltr 4.65

Carafe 1 Ltr 9.30

Beer

Guinness 2.15

Kronenberg, 1.95

Kanterbrau 1.95

Heineken 1.95

1664 Bier 2.10

Cider 1.95

Panache (Shandy) 1.70

Spirits

VSOP Brandy, S` Malt Whiskey 2.40

Whiskey, Vodka, Gin, Bacardi, 2.25

Malibu, Calvados, Baileys, Port, 2.25

Calvados Crème, Jack Daniels 2.25

Martini, Noilly Pratt, Cinzano 2.10

All prices are in Euros