

THREE CRANES



Apéritif/Sharpener

White Armagnac martini £13
(cask strength)

Starters

Escarole, herb and Mimolette salad £7.50
Charcuterie and celeriac remoulade £9.50
Prawn cocktail £10.50
Steak tartare £10 starter, £20 main course

Mains

Grilled Tuna loin, caponata & olive and oregano butter £18
Tomatoes on toast £14
Baked plum tomatoes with crème fraîche and basil, on toasted focaccia
Confit Duck Leg, lentils & mustard cream £16
Cheese Burger with pommes frites £14

The Grill

Rib-eye 10oz £26
Rump 10oz £19
Onglet 8oz £14
A pair of lamb chops £17
Includes a choice of sauce or butter
Aioli, bone marrow butter, Roquefort butter,
anchovy & rosemary butter, lemon thyme & fleur de sel butter, maître d'hôtel

Sides

Pommes frites, salad or roast veg £3.75 each

Desserts

La Fromagerie cheeses £4 a piece or £12 for 4
Chocolate mousse £7
Ice creams £6
Apple sorbet and a shot of Calvados £8.50

*All our beef is dry aged for up to 35 days
and currently sourced from farms on the Ayrshire coast
and lamb from Warborough Farm, Oxfordshire*

Please be sure to inform your waiter or waitress of any allergies or dietary requirements.

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill