

THREE CRANES



Apéritif/Sharpener

White Armagnac martini £13
(cask strength)

Finistini Gin Martini £12
(Salcombe Finisterre with sherry)

Starters

Smoked eel, Alsace bacon and beetroot £12.50

Pork rilette served with toasted focaccia £8.50

Grilled squid, Romesco salad £8.50

Steak tartare £10 starter, £20 main course

Main Courses

Grilled Tuna loin, fennel, chick peas, rucola salad £18

Chicken and avocado salad, light anchovy dressing £15

Cheeseburger, pommes frites £14.50

Steak and ale pie, frites £15

Chicken and ham pie, frites £15

Smoked haddock and prawn pie, frites £15

Fromage blanc Ravioles, herb sauce £9.50

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

Aïoli, bone marrow butter, Roquefort butter,
anchovy & rosemary butter, lemon thyme & fleur de sel butter, maître d'hôtel

Sides

Pommes frites, salad or spring greens £3.75 each

Desserts

La Fromagerie cheeses board £12

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