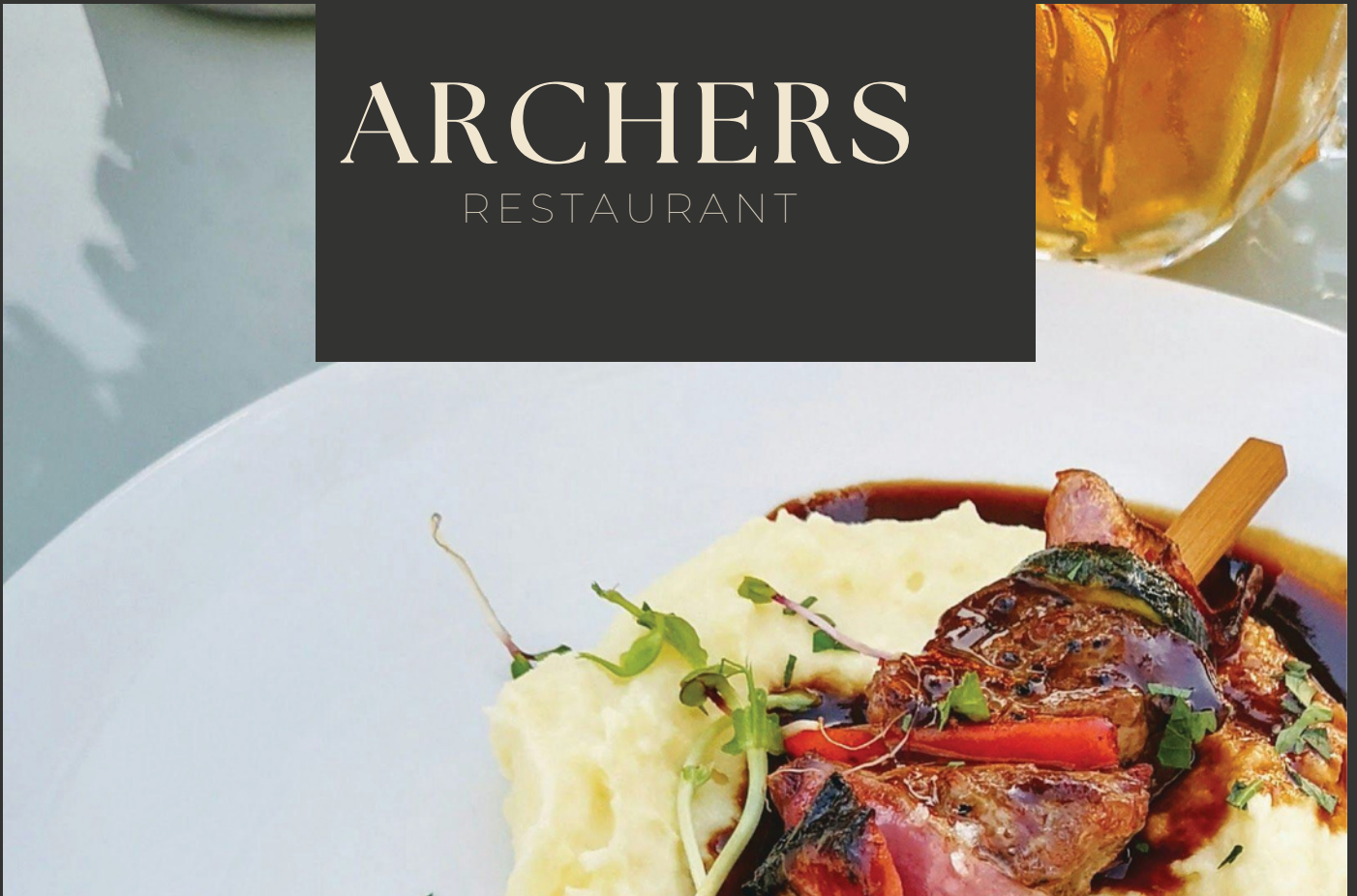
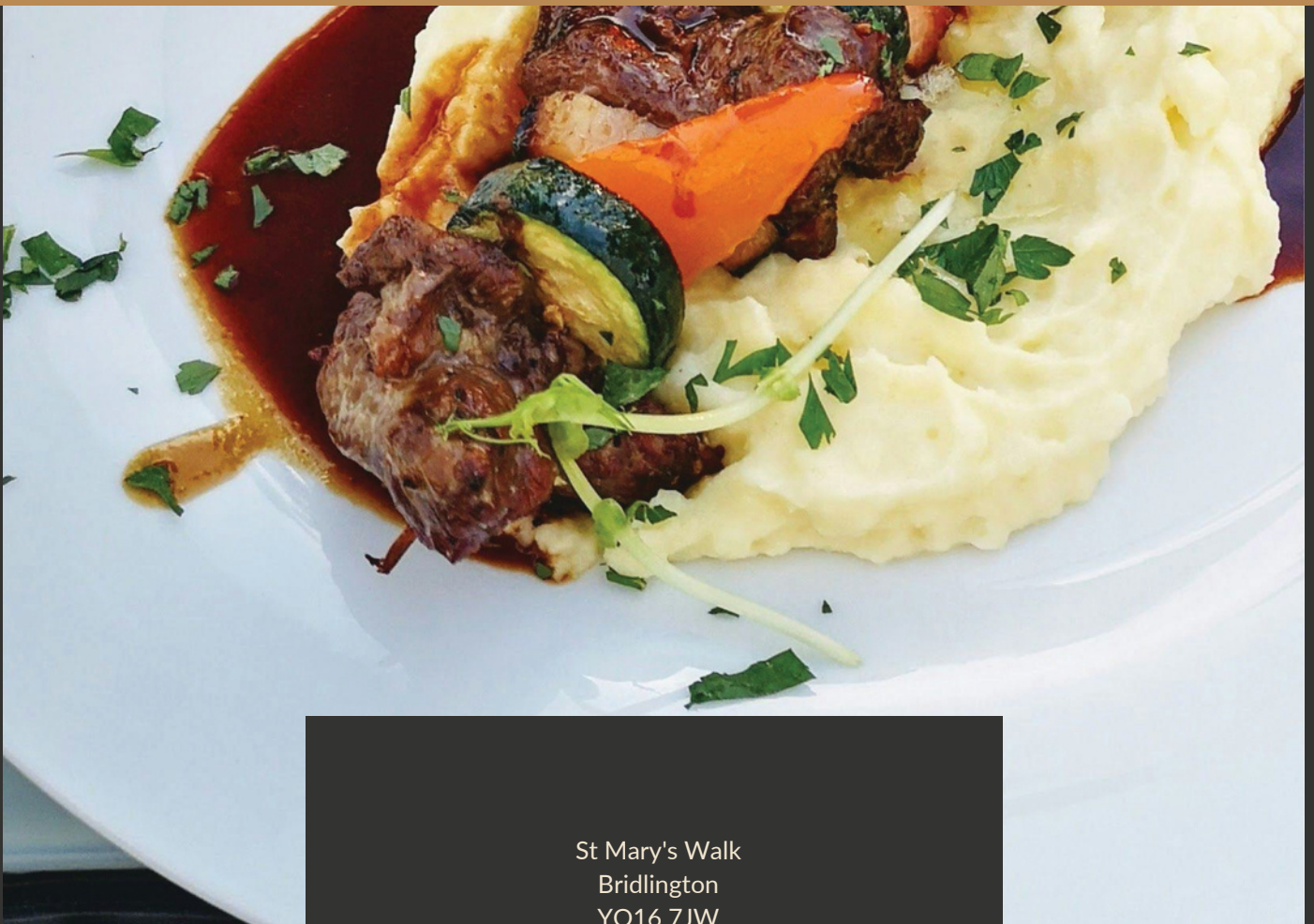


ARCHERS

RESTAURANT



ARCHERS RESTAURANT
Seasonal French Classics 29th April



St Mary's Walk
Bridlington
YO16 7JW
07503 595250



ARCHERS

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Starter

Tarte aux asperges

Sand Hutton asparagus, 'Fir Trees' free range hens' egg and gruyere cheese tart

Fish course

Lemon Sole Veronique

Gently steamed fillets of lemon sole, finished with a glossy 'Malton Vinyard' white wine and cream sauce. Garnished with sweet, lightly poached grapes and a hint of citrus

Main course

Agneau à la Provençale

Homage to Chef David Brett-Lavelle

Duo of Ryedale lamb, braised neck and lamb cutlet with kitchen garden courgette Provençale, fondant potatoes and wild garlic oil

Dessert

Gateau Paris - Brest

Classic Paris - Brest with seasonal Yorkshire rhubarb and custard

Vegetarian options available on request

We will do our very best to accommodate any dietary requirements – please enquire on booking

[Book Here](#)

£24.95

