



Dinner with wine

Two courses **£22.95** or Three courses **£27.95**

EACH COURSE SERVED WITH WINE


Wednesday 18th July 2018

STARTER

Whipped goats' cheese with marinated peppers
on toasted artisan bread  


Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne,
2016 11.5%

– or –

Home-made coarse pâté using four cuts of pork
and pistachio nuts, served with cornichons and sourdough toast 


Sangiovese Rometta IGT Rubicone, Emilia Romagna, Italy, 2017 12%

MAIN

Scottish pasture-fed 21 day-aged rump steak
served with green peppercorn and brandy sauce,
dressed leaves and pommes frites 

Cabernet Sauvignon/Merlot, Les Granges de Felines,
IGP Pays d'Oc, 2016 14%

– or –

Classic Basque dish of pan-fried fillet of salmon
with piperade of grilled mixed peppers, black olives
and a green herb dressing 

Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2016 12.5%

DESSERT


Vanilla crème brûlée  


Moëlleux Château Laulerie, Côtes de Montravel,
Vignoble Dubard, 2016 11.5%


– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

 These dishes are suitable for vegetarians.

 These dishes are suitable for a gluten-free diet. Please advise your server.

 These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

Wine measures 125ml except Moëlleux Château Laulerie 100ml and Quinta Do Crasto Vintage Port 50ml. Vintages may change without prior notice. Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. A full vegetarian menu is available upon request. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of eight or more.