

Dîner et vin

Two or three course dinner with wine
£22.95 / £27.95

Wednesday 22nd November 2017

STARTER

**Smoked salmon with a traditional mayonnaise
of chopped eggs, capers, cornichons and herbs** (GF)

Riesling, F.E Trimbach, Alsace, 2013 12.5%

– or –

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

Chinon AOC, Tradition, Pierre Sourdais,
Loire Valley, 2014 12.5%

MAIN

**Pan-seared Scottish pasture-fed 21 day-aged bavette
steak with green peppercorn and brandy sauce,
dressed leaves and pommes frites** (GF)

Syrah, Cave de Saint Desirat, IGP Ardèche, 2013 12%

– or –

**Pan-fried chicken breast with creamy
mushroom and red wine sauce** (GF)

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2015 13.5%

DESSERT

**Traditional French crêpes with mixed berry
compôte and vanilla ice cream** (V)

Moëlleux Château Laulerie, Côtes de Montravel,
Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board *

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

(V) These dishes are suitable
for vegetarians.

(GF) 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.