

Dîner et vin

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

Wednesday 20th June 2018

STARTER

**Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and a lightly spiced pear chutney** (V)

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

– or –

**Mushroom ramekin with (or without (V) Alsace bacon,
garlic and mature Le Saint Mont des Alpes cheese** (GF)
Pinot Noir Reserva, Vina Leyda, Leyda Valley, Chile, 2016 13.5%

MAIN

**Pan-fried Scottish pasture-fed 21 day-aged
bavette steak with mushroom and shallot sauce,
served with dressed leaves and pommes frites** (GF)

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

– or –

**Our take on this classic fish stew from Marseille;
with sea bass, mussels, king prawns, and smoked haddock
served with rouille, cheese and pommes frites** (GF)

Muscadet de Sèvre et Maine Sur Lie,
Château de Poyet, AOC, 2016 12.5%

DESSERT

Rich Valrhona chocolate and hazelnut praline mousse (V) (GF)

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

– or –

Our typical rustic French cheese board (GF)
Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

(V) These dishes are suitable
for vegetarians.

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

(GF) 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.