

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 22nd January 2019

Soupe du jour *

Freshly made soup of the day

Salade de bœuf

Vietnamese crispy beef salad with soy, chilli, ginger, coriander and sesame seeds

Steak au Poivre GF

Pan-fried Scottish pasture-fed 21 day-aged rump medallions with dauphinoise potatoes, green beans and green peppercorn and brandy sauce

— or —

Saumon GF

Grilled salmon with olives, oregano, cherry tomatoes and capers

Gâteau au caramel v

Sticky toffee pudding served with vanilla ice cream

Plateau de fromages *

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

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.

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.