

## Dîner et vin

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

Wednesday 21st June 2017

### STARTER

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

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

– or –

Cured Bayonne ham with a celeriac remoulade GF

Veuve Devienne, Vin Mousseux NV, 11.5%

### MAIN

Scottish pasture-fed 21 day-aged rump steak  
served with Roquefort butter, dressed leaves  
and pommes frites GF

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

– or –

Sea bass with sautéed green beans, sun-blushed  
tomatoes, basil and a caper and herb dressing GF

Muscadet de Sèvre et Maine Sur Lie, Vieilles Vignes,  
Château de Poyet, AOC, 2014 12%

### DESSERT

Strawberry ice cream with fresh strawberries,  
crushed meringue, soft marshmallows, pistachios,  
strawberry coulis and crème Chantilly GF

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

(\* 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.

Wines are served by the glass in a 125ml measure except Moëlleux Château Laulerie 100ml and Quinta Do Crasto Vintage Port 50ml. 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.