

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 14th November 2017

1

Soupe du jour ^{GF}

Freshly made soup of the day

2

Fritôt de fromage de chèvre ^V

Deep-fried goats' cheese with rocket salad
and spiced tomato chutney

3

Bœuf bourguignon ^{GF}

Slow-braised beef with shallots, red wine,
mushrooms and bacon

– or –

Epaule d'agneau à la Marocaine

Moroccan spiced slow-cooked shoulder of lamb with pearl cous cous,
harissa, toasted pine nuts, dried apricots and mint yogurt dressing

4

Délice au chocolat ^V

Chocolate brownie with salted caramel ice cream

5

Plateau de fromages ^{*}

Our typical rustic French cheese board

6

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.