

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 26th September 2017

1

Soup du jour ^{GF}

Freshly made soup of the day

2

Brie d'Auvergne ^V

Mild, creamy baked brie from Auvergne with rosemary,
served with lightly spiced pear chutney and sourdough toast

Bœuf bourguignon ^{GF}

Braised beef with shallots, red wine, mushrooms and bacon
– or –

Confit de canard légume Provençal ^{GF}

Duck leg confit with Provençal vegetables and red wine jus

4

Gâteau au caramel ^V

Sticky toffee pudding with vanilla 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.