

Dîner et vin

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

October 2016 – January 2017

On the first and third Wednesday of every month, we invite you to enjoy a two or three course set dinner menu with a difference.

Wednesday 5th October 2016

STARTER

Chicken liver parfait with sourdough toast and red onion confiture ☉

Picpoul/Sauvignon/Vermentino, Domaine de Belle Mare, IGP Pays de l'Hérault, 2015 12.5%

– or –

Baked St. Marcellin cheese (mild, creamy and nutty flavoured cheese from Isère, in the Rhône-Alpes region) with rosemary, served with lightly spiced pear chutney and sourdough toast ☉

Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2015 12.5%

MAIN

Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce ☉

Bordeaux, Château des Gravières, Collection Prestige, Graves AOC, 2012 12.5%

– or –

Bouillabaisse maison – seabream, mussels, king prawns and smoked haddock served with rouille, aged Gruyère and grilled sourdough toast ☉

Chablis AOC, Domaine Louis Michel, Burgundy, 2014 12.5%

DESSERT

French-style bread and butter pudding with warm spiced blackberry compote and vanilla ice cream ☉

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%

Wednesday 19th October 2016

STARTER

Rope-grown mussels steamed in a light creamy Normandy cider sauce served with crispy

Alsace bacon lardons ☉

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

– or –

Rabbit, chicken and pork terrine with pistachios and tarragon, served with cornichons and sourdough toast ☉

St. Chinian AOC, Domaine du Barres, Languedoc Roussillon, 2014 13.5%

MAIN

Navarin of lamb with leeks, peas, roasted root vegetables and baby onions in a red wine jus ☉

Rioja, Heredad de Tejada, Spain, 2014 13.5%

– or –

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Rully Blanc Cuvée St. Jacques, Albert Sounit, Burgundy, 2013 13%

DESSERT

Chocolate and praline tart with pear purée and blackcurrant ice cream ☉

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%

Wednesday 2nd November 2016

STARTER

Crispy fried squid with roasted garlic mayonnaise ☉

Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur, Loire Valley, AOC, 2014 12%

– or –

Butternut squash and Gruyère ravioli in a light cream sauce with sage, thyme and pumpkin seeds ☉

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

MAIN

Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce, dressed leaves and pommes frites ☉

Châteauneuf-du-Pape AOC, Réserve des Oliviers, Maison Favier, Rhône, 2012 15%

– or –

Pan-fried fillet of sea bass with courgette "spaghetti", French beans and lemon and herb beurre blanc ☉

Chardonnay, Escalé, IGP Pays d'Oc, 2015 13%

DESSERT

Warm Burgundian sticky honey cake with ginger ice cream ☉

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%

Wednesday 16th November 2016

STARTER

Smoked haddock risotto with leeks, garden peas and pea shoots ☉

Sauvignon de Touraine, Domain de Pierre, Loire Valley, 2014 13.5%

– or –

Toasted brioche with fricassée of mushrooms with (or without ☉) Alsace bacon ☉

Grenache/Syrah, Château du Donjon Grande Tradition, Minervois AOC, 2014 14%

MAIN

Pan-fried chicken breast with puy lentils and bacon, roasted garlic and rosemary in a light cream sauce ☉

Riesling, Trimbach, Alsace AOC, 2013 12.5%

– or –

Braised beef with shallots red wine, mushrooms and bacon ☉

Cabernet Sauvignon/Merlot/Grenache, Les Granges de Felines, IGP Pays d'Oc, 2014 13%

DESSERT

Apple and pear baked crumble served with crème Anglaise ☉

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%

Wednesday 4th January 2017

STARTER

Grilled Portobello mushroom and goats' cheese wrapped in Bayonne ham, served with green herb and caper dressing and crouton ☉

Pouilly Fumé AOC, Château Favray, Loire Valley, 2014 12.5%

– or –

Chicken liver parfait with sourdough toast and red onion confiture ☉

Veuve Devienne, Vin Mousseux Rosé Sec, NV, 12%

MAIN

'Les Landes' duck leg confit with a cassoulet of Toulouse sausage, smoked bacon, flageolet beans and plum tomatoes

Corbières, Syrah/Carignan, Château du Vieux Parc l'Héritage, 2014 13%

– or –

Baked smoked haddock, king prawns, mussels, salmon and tarragon in a white wine cream sauce, topped with aged Gruyère mashed potato ☉

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

DESSERT

Raspberry and cream ice cream with fresh raspberries, crushed meringue, soft marshmallows, pistachios, raspberry coulis and crème Chantilly ☉ ☉

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%

Wednesday 18th January 2017

STARTER

Crispy fried squid with roasted garlic mayonnaise ☉

Petit Chenin Blanc, Ken Forrester, Stellenbosch, South Africa, 2015 13.5%

– or –

Baked St. Marcellin cheese (mild, creamy and nutty flavoured cheese from Isère, in the Rhône-Alpes region) with rosemary, served with lightly spiced pear chutney and sourdough toast ☉

Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2015 13%

MAIN

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Riesling, Trimbach, Alsace AOC, 2013 12.5%

– or –

Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce, dressed leaves and pommes frites ☉

Pinot Noir, Chorey-les-Beaune AOC, Domaine Maillard Père et Fils, Burgundy, 2014 13%

DESSERT

Crème brûlée ☉ ☉

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%

☉ 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.**

☉ These dishes are suitable for a gluten-free diet

☉ These dishes are suitable for vegetarians

Moëlleux Château Laulerie 100ml. Quinta Do Crasto Vintage Port 50ml. Main courses are served with a selection of fresh seasonal vegetables unless otherwise stated. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. 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.