

Soirée gastronomique

Six course set dinner
only £23.95

Tuesday 13th February 2018

1

Soupe du jour ^{GF}

Freshly made soup of the day

2

Pâté au maquereau ^{*}

Smoked, sustainable mackerel pâté
with crème fraîche, lemon and paprika

3

Bœuf à la Violette de Brive ^{GF}

Slow-cooked beef with red wine,
leeks and Violette de Brive mustard

– or –

Loup de mer ^{GF}

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

4

Crêpes ^v

Traditional French crêpes with lemon and sugar,
served with vanilla ice cream

5


Plateau de fromages ^{*}


Our typical rustic French cheese board


6

Café et chocolat

Freshly brewed coffee and chocolate

 These dishes are suitable
for vegetarians.

 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.