

# Soirée gastronomique

Six course set dinner  
only £22.95

Tuesday 27th June 2017

1

## Soupe aux tomates et poivrons (V) (GF)

Roasted tomato and red pepper soup  
with thyme and crème fraîche

2

## Brie d'Auvergne \*

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

3

## Médallions de bœuf (GF)

Roasted medallions of Scottish pasture-fed 21 day-aged  
rump steak (served pink) with roasted garlic and herb butter  
– or –

## Poulet au citron (GF)

Pan-fried chicken breast with lemon, edamame beans  
and smoked bacon in a light white wine and cream sauce

4

## Méli mélo de fraises et meringue (GF)

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

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

(\* 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.