

Dîner et vin

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

Wednesday 3rd May 2017

STARTER

**Steamed asparagus (with or without (V))
ham hock with sauce gribiche of eggs,
capers, pickles and herbs (GF)**

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

– or –

**Grilled aubergine with Le Saint Mont des
Alpes cheese and roasted red pepper sauce (V) (GF)**

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

MAIN

**Braised beef with shallots, red wine,
mushrooms and bacon (GF)**

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

– or –

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

Chablis, Domaine Louis Michel, Burgundy, 2014 12.5%

DESSERT

Chocolate torte with vanilla ice cream (V)

Moëlleux Château Laulerie, Côtes de Montravel,
Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board (GF)

Quinta Do Crasto, Vintage Port,
Duoro, Portugal, 2010 20%

(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.

Wines are served by the glass in a 125ml measure except Moëlleux Château Laulerie 100ml and Quinta Do Crasto Vintage Port 50ml. 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.