

# Soirée gastronomique

Six course set dinner  
only £22.95

Tuesday 25th July 2017

1

## Soup du jour <sup>GF</sup>

Freshly made soup of the day

2

## Fritôts de calamars <sup>GF</sup>

Lightly spiced crispy fried squid with roasted garlic mayonnaise

3

## Médallions de bœuf <sup>GF</sup>

Roasted medallions of Scottish pasture-fed 21 day-aged rump steak (served pink) served with green herb and roasted garlic butter, dressed leaves and pommes frites

– or –

## Poulet printanier <sup>GF</sup>

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

4

## Méli mélo de fraises et meringue <sup>GF</sup>

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

<sup>V</sup> These dishes are suitable for vegetarians.

<sup>GF</sup> These dishes are suitable for a gluten-free diet. Please advise your server.

<sup>\*</sup> 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.