

— EVENING SOIRÉES —
SOIRÉE GASTRONOMIQUE

6 course tasting menu £24.95

Tuesday 9th October 2018

1

Moules Marinières (GF)

Rope-grown mussels with white wine, onions,
parsley, thyme and fresh cream

2

Ravioli aux truffes (V)

Ricotta and truffle ravioli in a light cream sauce
with garlic and truffle oil

YOUR CHOICE OF MAIN

3

Bœuf bourguignon maison (GF)

Our famous recipe of braised beef with shallots, red wine, mushrooms and bacon
— or —

Poulet chasseur (GF)

Pan-fried chicken breast in a classic chasseur sauce of mushrooms,
thyme, concassé tomato and red wine

4

Tarte aux clémentines

Clementine tart with spiced vanilla syrup,
crème Chantilly and flaked almonds

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. 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.