

Dîner et vin

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

Wednesday 20th September 2017

STARTER

Home-made coarse pâté using four cuts of
pork and pistachio nuts, served with cornichons
and sourdough toast *

Chinon, Tradition, Pierre Sourdais, Loire Valley,
AOC, 2014 12.5%

– or –

Steamed asparagus with (or without v) ham hock
with sauce gribiche of eggs, capers, cornichons and herbs GF

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

MAIN

Scottish pasture-fed 21 day-aged rump steak served
with green peppercorn and brandy sauce,
dressed leaves and pommes frites GF

Pinot Noir, Les Mougeottes IGP Pays d'Oc, 2015 13.5%

– or –

Moroccan spiced slow-cooked shoulder of lamb
served with pearl cous cous, Harissa, toasted pine nuts,
dried apricots, mint and yogurt dressing

Merlot, Longue Roche, IGP Pays d'Oc, 2015 13%

DESSERT

Warm baked pear and raspberry frangipane with
vanilla crème fraîche and toasted pistachios v

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

– or –

Our typical rustic French cheese board *

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. 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.

Wine measures 125ml except Moëlleux Château Laulerie 100ml and Quinta Do Crasto Vintage Port 50ml. Vintages may change without prior notice. 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.