

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 26th February 2019

Soupe du jour *

Freshly made soup of the day

Parfait au foie de volaille *

Home-made chicken liver parfait with toasted sourdough and red onion confiture

Steak Diane

Scottish pasture-fed 21 day aged bavette steak with a classic mushroom, mustard and cream sauce

— or —

Morue Marocain GF

Harissa roasted cod with roasted root vegetable, chickpea and apricot tagine and salsa verde

Frangipane


Warm baked apple and pear frangipane with vanilla crème fraîche and toasted pistachios


Plateau de fromages *


Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

 These dishes are suitable for vegetarians.

 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.