

## Dîner et vin

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

Wednesday 1st March 2017

### STARTER

**Crispy fried squid with roasted garlic mayonnaise** (GF)

Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur,  
Loire Valley, Saumur AOC, 2014 12%

– or –

**Mild, creamy baked Brie from Auvergne  
with rosemary, served with lightly spiced pear  
chutney and sourdough toast** (V) (\*)

Carignan, Vieilles Vignes Les Archères,  
IGP Pays de l'Hérault, 2015 12.5%

### MAIN

**Navarin of lamb with leeks, roasted root vegetables,  
baby onions and rosemary in a red wine jus** (GF)

Malbec, Château Bovila, Cahors AOC, 2014 12%

– or –

**Slow-cooked marinated medallions of pork  
with a honey mustard glaze, Morteau sausage,  
caramelised apples and Dijon beurre blanc**

Pouilly-Fuissé AOC, Domaine Ferret, 2014 13.5%

### DESSERT

**Warm baked cherry and almond 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, Late Bottled 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.