

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 24th October 2017

1

Soupe du jour ^{GF}

Freshly made soup of the day

2

Brioche et champignons *

Toasted brioche with fricassée of mushrooms
with (or without ^V) Alsace bacon

3

Loup de mer ^{GF}

Sea bass with sautéed green beans, sun-dried tomatoes,
basil and a caper and herb dressing

– or –

Pavé de steak ^{GF}

Pan-fried Scottish pasture-fed 21 day-aged
7oz rump steak with green peppercorn and brandy sauce

4

Crème brûlée ^{V GF}

Vanilla crème brûlée

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.