

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 12th February 2019

Soupe du jour *

Freshly made soup of the day

Crottin de chèvre v GF

Baked goats' cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

Médallions de bœuf GF

Roasted medallions of Scottish pasture-fed 21 day-aged rump steak (served pink) with roasted garlic and parsley butter

— or —

Loup de mer GF

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

Crêpe aux fruits des bois v

Traditional French crêpes with berry compôte and vanilla ice cream

Plateau de fromages *

Our typical rustic French cheese board

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.