

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 25th April 2017

1

Soupe aux tomates et poivrons (V) (GF)

Roasted tomato and red pepper soup
with thyme and crème fraîche

3

Fromage de chèvre (V)

Deep-fried goats' cheese with frisée salad
and spiced tomato chutney

3

Médallions de bœuf (GF)

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

Confit de canard légume Provençal (GF)

Duck leg confit, with Provençal vegetables and red wine jus

4

Bavarois et compote de fruits rouges (GF)

Buttermilk pudding with a berry compôte

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

(* 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.