

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 23rd May 2017

1

Soupe à l'oignon *

French onion soup with Gruyère croûton

2

Gambas à l'indienne *

King prawns sautéed with Goan butter
served with grilled artisan bread

3

Bavette aux champignons GF

Pan-fried Scottish pasture-fed 21 day-aged bavette steak
with mushroom and shallot sauce

– or –

Haddock au beurre blanc à la moutarde GF

Smoked haddock, pomme purée, soft poached egg
and grain mustard beurre blanc

4

Gâteau au caramel V

Warm sticky toffee pudding with vanilla ice cream

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.