

Dîner et vin

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

Wednesday 18th April 2018

STARTER

**Smoked, sustainable mackerel pâté
with crème fraîche, lemon and paprika** Ⓢ

Riesling, Trimbach, Alsace AOC, 2014 12.5%

– or –

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

Sauvignon Blanc, Longue Roche,
IGP Côtes de Gascogne, 2016 11.5%

MAIN

**Roasted fillet of salmon with sautéed green beans,
sun-blushed tomatoes and green herb and parsley butter** Ⓢ

Viognier, Leduc, IGP Pays d'Oc,
Languedoc Roussillon, 2016 12.5%

– or –

**Our classic recipe of braised beef with shallots,
red wine, mushrooms and bacon** Ⓢ

Cabernet Sauvignon/Merlot, Les Granges de Felines,
IGP Pays d'Oc, 2016 14%

DESSERT

**A French classic. Vanilla crème brûlée
freshly made by our chefs everyday.** 🍃 Ⓢ

Moëlleux Château Laulerie, Côtes de Montravel,
Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board Ⓢ

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

🍃 These dishes are suitable
for vegetarians.

Ⓢ 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.

Wine measures 125ml except Moëlleux Château Laulerie 100ml and Quinta Do Crasto Vintage Port 50ml. Vintages may change without prior notice. 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.