

Dîner et vin

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

Wednesday 16th May 2018

STARTER

Toasted brioche with fricassée of mushrooms

with (or without ) Alsace bacon 


Pinot Noir Reserva, Vina Leyda, Leyda Valley,
Chile, 2016 13.5%

– or –

**Vietnamese crispy duck salad with soy,
chilli, ginger, coriander and sesame seeds**


Muscadet de Sèvre et Maine Sur Lie,
Château de Poyet, AOC, 2016 12.5%

MAIN

**Pan-fried chicken breast with asparagus, fricassée
of wild mushrooms, peas, truffle oil and tarragon **


Côtes de Provence AOC, La Vidaubanaise, 2016 12.5%

– or –

**Scottish pasture-fed 21 day-aged rump steak
served with green peppercorn and brandy sauce,
dressed leaves and pommes frites **

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

DESSERT


**Traditional French crêpes with a
mixed berry compôte and vanilla ice cream **


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.