

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 28th May 2019

Soup *

Freshly made soup of the day

Calamari GF

Lightly spiced crispy fried squid with garlic aioli

Beef medallions GF

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

— or —

Salmon GF

Pan-fried salmon fillet with green beans, sun-blushed tomatoes and sauce vierge

Clementine tart V N

With crème Chantilly, spiced vanilla syrup and flaked almonds

Cheese board *

Our typical rustic French cheese board

Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: **V** are suitable for vegetarians **GF** are suitable for a gluten-free diet, please advise your server ***** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones.

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 before ordering. 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. All service charges and tips go directly to our team.