


## Dîner et vin

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

Wednesday 18th October 2017


### STARTER

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Toasted brioche with fricassée of mushrooms  
with (or without ) Alsace bacon 

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

– or –

Home-made rabbit, chicken and pork terrine  
with pistachios and tarragon, served with cornichons  
and sourdough toast 

St. Chinian AOC, Domaine du Barres,  
Languedoc Roussillon, 2014 13.5%

### MAIN

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Slow-braised beef with shallots,  
red wine, mushrooms and bacon 

Côtes du Ventoux, Les Boudalles,  
Domaine Brusset, Rhône, Ventoux AOC, 2015 13%

– or –

Slow-cooked marinated medallions of pork  
with a honey mustard glaze, Morteau sausage,  
caramelised apples and Dijon mustard beurre blanc  
Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2015 12.5%

### DESSERT

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Chocolate brownie with vanilla ice cream 


Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2012 12.5%

– or –

Our typical rustic French cheese board   
Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 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.