

Soirée gastronomique

Six course set dinner
only £23.95

Tuesday 24th April 2018

1

Soupe du jour ☼

Freshly made soup of the day

2

Parfait au foie de volaille ☼

Home-made chicken liver parfait with
sourdough toast and red onion confiture

3

Médallions de bœuf ^{GF}

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

– or –

Porc à l'ancienne ^{GF}

Honey-glazed slow cooked pork with braised puy lentils,
Dijon mustard and crushed crackling

4

Méli mélo de fraises et meringue ^{GF}

Strawberry ice cream with fresh strawberries,
crushed meringue, marshmallows, pistachios,
strawberry coulis and crème Chantilly

5


Plateau de fromages ☼


Our typical rustic French cheese board


6

Café et chocolat

Freshly brewed coffee and chocolate

 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.

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.