

# Dinner with wine

Two courses **£22.95** or Three courses **£27.95**

EACH COURSE SERVED WITH WINE

Wednesday 15th August 2018

## STARTER

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

Red Boar Bobal, Bodegas Gallegas, Atlantic, Spain, 2017 12%

– or –

Baked goats' cheese with marinated beetroot, chicory,  
watercress, toasted walnuts and grain mustard dressing <sup>V</sup> <sup>GF</sup>

Sancerre, Domaine Franck Millet, Loire Valley, 2016 13%

## MAIN

Scottish pasture-fed 21 day-aged rump steak served  
with garlic butter, dressed leaves and pommes frites <sup>GF</sup>

Côtes du Ventoux, Les Boudalles, Domaine Brusset,  
Rhône, AOC, 2016 12.5%

– or –

Roasted cod with a slow cooked chorizo,  
parsley and tomato sauce <sup>GF</sup>

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

## DESSERT

Chocolate brownie with warm pouring  
chocolate sauce and vanilla ice cream <sup>V</sup>

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%

<sup>V</sup> These dishes are suitable  
for vegetarians.

<sup>GF</sup> These dishes are suitable for a  
gluten-free diet. Please advise  
your server.

<sup>\*</sup> 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.