

# Soirée gastronomique

Six course set dinner  
only £22.95

Tuesday 28th March 2017

1

## Soupe Asiatique (GF)

Vietnamese spiced soup with lemongrass,  
chilli, ginger and coconut milk

2

## Fromage de chèvre (V)

Deep-fried goats' cheese with rocket salad  
and spiced tomato chutney

3

## Entrecôte (GF)

Pan-fried Scottish pasture-fed 21 day-aged  
rib-eye steak with red wine and shallot butter  
– or –

## Filet de loup de mer (GF)

Sea bass with a spiced chickpea and apricot  
cassoulet and lemon herb dressing

4

## Mousse au chocolat (V)

Valrhona chocolate and hazelnut mousse

5

## Plateau de fromages \*

Our typical rustic French cheese board

6

## Café et chocolat

Freshly brewed coffee and chocolate

(V) These dishes are suitable  
for vegetarians

(GF) These dishes are suitable  
for a gluten-free diet

(\* 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.