

Soirée gastronomique

Six course set dinner
only £22.95

Tuesday 21st February 2017

1

Soupe à l'oignon *

French onion soup with Gruyère croûton

2

Moules GF

Rope-grown mussels steamed in a light creamy Normandy
cider sauce served with crispy Alsace bacon lardons

3

Cassoulet d'agneau *

Slow-roasted lamb shoulder with a cassoulet
of smoked bacon, flageolet beans and
sun-blushed tomatoes

– or –

Bœuf bourguignon GF

Braised beef with shallots, red wine, mushrooms and bacon

4

Gâteau au caramel V

Sticky toffee pudding with vanilla ice cream

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.