

Soirée gastronomique

Six course set dinner
only £23.95

Tuesday 13th March 2018

1

Soupe du jour ^{GF}

Freshly made soup of the day

2

Brie d'Auvergne ^V ^{*}

Mild, creamy baked brie from Auvergne
with rosemary, served with lightly spiced pear
chutney and sourdough toast

3

Médallions de porc

Slow-cooked marinated medallions of pork
with honey, Pommery mustard, Morteau sausage,
caramelised apples and beurre blanc

– or –

Pavé de steak ^{GF}

Pan-fried Scottish pasture-fed 21 day-aged
7oz rump steak with Béarnaise sauce

4

Frangipane ^V

Warm baked pear and raspberry frangipane
with vanilla crème fraîche and toasted pistachios

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. 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.