

# Soirée gastronomique

Six course set dinner  
only £22.95

Tuesday 16th January 2018

1

## Soupe du jour <sup>GF</sup>

Freshly made soup of the day

2

## Fritôts de calamars <sup>GF</sup>

Lightly spiced crispy fried squid  
with roasted garlic mayonnaise

3

## Epaule d'agneau <sup>GF</sup>

Overnight slow-roasted shoulder of lamb  
with minted pea purée and Roquefort butter

– or –

## Bavette aux champignons <sup>GF</sup>

Pan-seared Scottish pasture-fed 21 day-aged bavette steak  
with mushroom and shallot sauce

4

## Crumble aux pommes et rhubarbe <sup>V</sup>

Apple and rhubarb baked crumble  
served with vanilla ice cream

5

## Plateau de fromages <sup>\*</sup>

Our typical rustic French cheese board

6

## Café et chocolat

Freshly brewed coffee and chocolate

<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.

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.