

Dîner et vin

Two or three course dinner with wine
£22.95 / £27.95

Wednesday 24th January 2018

STARTER

Home-made rabbit, chicken and pork terrine
with pistachios and tarragon, served with cornichons
and sourdough toast *

Chinon AOC, Tradition, Pierre Sourdais,
Loire Valley, 2014 12.5%

– or –

Rope-grown mussels steamed with shallots,
thyme, white wine and a splash of cream GF

Sauvignon Blanc, Longue Roche,
IGP Côtes de Gascogne, 2015 11.5%

MAIN

Navarin of lamb with leeks, roasted root vegetables,
baby onions and rosemary in a red wine jus GF

Bordeaux, Château des Gravières, Collection Prestige,
Graves AOC, 2015 13%

– or –

Slow-braised beef with shallots,
red wine, mushrooms and bacon GF

Cabernet Sauvignon/Merlot/Grenache,
Les Granges de Felines, IGP Pays d'Oc, 2014 13%

DESSERT


Vanilla crème brûlée V GF


Moëlleux Château Laulerie, Côtes de Montravel,
Vignoble Dubard, 2012 12.5%


– or –

Our typical rustic French cheese board *

Quinta Do Crasto, Vintage Port, Duoro, Portugal, 2010 20%

 These dishes are suitable for vegetarians.

 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.

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.