

# Dîner et vin

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

Wednesday 21st March 2018

## STARTER

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**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%

– or –

**Chicken liver parfait with sourdough toast  
and red onion confiture** (GF)

Minervois AOC, Château du Donjon, 2015 14%

## MAIN

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**Scottish pasture-fed 21 day-aged rump steak  
served with green peppercorn and brandy sauce,  
dressed leaves and pommes frites** (GF)

Corbières, Syrah/Carignan,  
Château du Vieux Parc l'Heritage, 2015 13.5%

– or –

**Baked fillet of cod with garlic and parsley butter,  
French green beans and sun-blushed tomatoes** (GF)

Muscadet de Sèvre et Maine Sur Lie,  
Château de Poyet, AOC, 2014 12%

## DESSERT

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**Chocolate brownie with warm pouring chocolate sauce,  
crushed pistachios and vanilla ice cream** (V)

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

– or –

**Our typical rustic French cheese board** (GF)

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

(V) These dishes are suitable  
for vegetarians.

(GF) These dishes are suitable for a  
gluten-free diet. Please advise  
your server.

(GF) 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.