

# Dîner et vin

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

October 2017 – January 2018

On the first and third Wednesday\* of every month, we invite you to enjoy a two or three course set dinner menu with a difference.

## Wednesday 4th October 2017

### STARTER

Chicken liver parfait with sourdough toast and red onion confiture ☉  
Grenache/Syrah, Château du Donjon Grande Tradition, Minervois AOC, 2014 14%

– or –

Baked goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing 🍃☉

Sauvignon de Touraine, Domaine de Pierre, Loire Valley, 2014 13.5%

### MAIN

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

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2015 13.5%

– or –

Roasted fillet of haddock with French beans and béarnaise sauce ☉

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

### DESSERT

Apple and rhubarb baked crumble served with vanilla ice cream 🍃

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%

## Wednesday 18th October 2017

### STARTER

Toasted brioche with fricassée of mushrooms with (or without 🍃) Alsace bacon ☉

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

– or –

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

St. Chinian AOC, Domaine du Barres, Languedoc Roussillon, 2014 13.5%

### MAIN

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

Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2015 13%

– or –

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

Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2015 12.5%

### DESSERT

Chocolate brownie with vanilla ice cream 🍃

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

– or –

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## Wednesday 8th November 2017

### STARTER

Lightly spiced crispy fried squid with roasted garlic mayonnaise ☉

Saumur Blanc, La Cabriole, Cave de Vignerons de Saumur, Loire Valley, Saumur AOC, 2014 12%

– or –

Ricotta and truffle ravioli in a light cream sauce with garlic and truffle oil 🍃

Sancerre AOC, Domaine Franck Millet, Loire Valley, 2015 12.5%

### MAIN

Slow-braised beef with red wine, leeks and Violette de Brive mustard ☉

Syrah, Cave de Saint Desirat, IGP Ardèche, 2013 12%

– or –

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

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

### DESSERT

Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly ☉

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%

## Wednesday 22nd November 2017

### STARTER

Smoked salmon with a traditional mayonnaise of chopped eggs, capers, cornichons and herbs ☉

Riesling, F.E Trimbach, Alsace, 2013 12.5%

– or –

Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast ☉

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

### MAIN

Pan-seared Scottish pasture-fed 21 day-aged bavette steak with green peppercorn and brandy sauce, dressed leaves and pommes frites ☉

Syrah, Cave de Saint Desirat, IGP Ardèche, 2013 12%

– or –

Pan-fried chicken breast with creamy mushroom and red wine sauce ☉

Pinot Noir, Les Mougeottes, IGP Pays d'Oc, 2015 13.5%

### DESSERT

Traditional French crêpes with mixed berry compôte and vanilla ice cream 🍃

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%

## Wednesday 10th January 2018

### STARTER

Grilled Portobello mushroom and goats' cheese wrapped in Bayonne ham, served with green herb and caper dressing and crouton ☉

Carignan, Vieilles Vignes Les Archères, IGP Pays de l'Hérault, 2015 12.5%

– or –

Home-made chicken liver parfait with sourdough toast and red onion confiture ☉

Grenache/Syrah, Château du Donjon Grande Tradition, Minervois AOC, 2014 14%

### MAIN

Scottish pasture-fed 21 day-aged rump steak served with roasted garlic and parsley butter, dressed leaves and pommes frites ☉

Malbec, Château Bovila, Cahors AOC, 2014 12%

– or –

'Les Landes' duck leg confit with a cassoulet of Toulouse sausage, smoked bacon, flageolet beans and plum tomatoes  
Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2015 13%

### DESSERT

Sticky toffee pudding served with vanilla ice cream 🍃

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%

## 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 Sourdis, Loire Valley, 2014 12.5%

– or –

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

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 ☉

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

– or –

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

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

### DESSERT

Vanilla crème brûlée 🍃☉

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. 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.

\*Subject to Bank Holidays and Special Events. Please see date of menu for confirmation. \*\* 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. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. 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.