

Dîner et vin

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

April – June 2017

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 5th April 2017

STARTER

Ricotta and basil ravioli dressed in olive oil and shavings of Le Saint Mont des Alpes cheese [Ⓟ]
Riesling, F.E Trimbach, Alsace, 2013 12.5%

– or –

Chicken liver parfait with sourdough toast and red onion confiture [Ⓟ]
Grenache/Syrah, Château du Donjon Grand Tradition, Minervois AOC, 2014 14%

MAIN

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

Bordeaux, Château Nicot, 2014 13%

– or –

Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc [Ⓟ]
Muscadet de Sèvre et Maine Sur Lie, Vieilles Vignes, Château de Poyet, AOC, 2014 12%

DESSERT

Chocolate and praline tart with pear purée and blackcurrant 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 19th April 2017

STARTER

Lightly spiced crispy fried squid with roasted garlic mayonnaise [Ⓟ]

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

– or –

Deep-fried goats' cheese with frisée salad and spiced tomato chutney [Ⓟ]
Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2015 12.5%

MAIN

12oz Pork chop with Roquefort butter, served with lemon and mustard dressed watercress [Ⓟ]

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

– or –

Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts, dried apricots, mint and yogurt dressing
Merlot, Longue Roche, IGP Pays d'Oc, 2015 13%

DESSERT

Buttermilk pudding with a berry compôte [Ⓟ]
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 3rd May 2017

STARTER

Steamed asparagus (with or without [Ⓟ]) ham hock with sauce gribiche of egg, capers, cornichons and herbs [Ⓟ]

Pinot Blanc, Trimbach, Alsace AOC, 2014 12.5%

– or –

Grilled aubergine with Le Saint Mont des Alpes cheese and roasted red pepper sauce [Ⓟ][Ⓟ]
St. Chinian AOC, Domaine du Barres, Languedoc Roussillon, 2014 13.5%

MAIN

Braised beef with shallots, red wine, mushrooms and bacon [Ⓟ]

Châteauneuf-du-Pape, Réserve des Oliviers, Maison Favier, Rhône, 2012 15%

– or –

Sea bass with sautéed green beans, sun-blushed tomatoes, basil and a caper and herb dressing [Ⓟ]

Chablis, Domaine Louis Michel, Burgundy, 2014 12.5%

DESSERT

Chocolate torte 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 17th May 2017

STARTER

Goats' cheese and chicory salad with candied walnuts, honey and mustard dressing [Ⓟ][Ⓟ]

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

– or –

Smoked trout, beetroot and fennel with horseradish crème fraîche [Ⓟ]
Côtes de Provence Rosé, La Vidaubanaise, AOC, 2015 12.5%

MAIN

Duck leg confit with Provençal vegetables and red wine jus [Ⓟ]

Malbec, Château Bovila, Cahors AOC, 2014 12%

– or –

Fish cake, sautéed spinach, soft poached egg and Hollandaise sauce [Ⓟ]

Picpoul/Sauvignon/Vermentino, Domaine de Belle Mare, IGP Pays de l'Hérault, 2015 12.5%

DESSERT

Sticky toffee pudding 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 7th June 2017

STARTER

Whipped goats' cheese with marinated peppers on toasted artisan bread [Ⓟ][Ⓟ]

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

– or –

Toasted brioche with fricassée of mushrooms with (or without [Ⓟ]) Alsace bacon [Ⓟ]
Grenache/Syrah, Château du Donjon Grande Tradition, Minervois AOC, 2014 14%

MAIN

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

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

– or –

Salad Niçoise of grilled king prawns, French beans, roasted peppers, olives, semi-dried tomatoes, warm new potatoes, artichoke, crispy anchovies and a soft poached egg [Ⓟ]

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

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%

Wednesday 21st June 2017

STARTER

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

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

– or –

Cured Bayonne ham with a celeriac remoulade [Ⓟ]
Veuve Devienne, Vin Mousseux NV, 11.5%

MAIN

Scottish pasture-fed 21 day-aged rump steak served with Roquefort butter, dressed leaves and pommes frites [Ⓟ]

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

– or –

Sea bass with sautéed green beans, sun-blushed tomatoes, basil and a caper and herb dressing [Ⓟ]

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

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%

[Ⓟ] 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.

Moëlleux Château Laulerie 100ml. Quinta Do Crasto Vintage Port 50ml. 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.