

# Dîner et vin


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

April – June 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 April 2018

### STARTER

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a lightly spiced pear chutney 


Chardonnay Escale, IGP Pays d'Oc 2016 13%

– or –

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


Minervois AOC, Château du Donjon, 2015 14.5%

### MAIN

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


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

– or –

Duck leg confit with Provençal vegetables and red wine jus 

Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2016 12.5%

### DESSERT

Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream 

Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%


– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%


## Wednesday 2nd May 2018

### STARTER

Lightly spiced crispy fried squid with garlic aioli 

Picpoul/Sauvignon Blanc, Domaine de Belle Mare, IGP Pays de l'Hérault, 2016 12.5%

– or –

Steamed asparagus with a soft poached egg and hollandaise sauce 


Chardonnay Escale, IGP Pays d'Oc, 2016 13%

### MAIN

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


Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2016 12.5%

– or –

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

Merlot, Longue Roche, IGP Pays d'Oc, 2016 13.5%

### DESSERT

Warm baked pear and raspberry frangipane with crème fraîche and toasted pistachios 

Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%

– or –

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## Wednesday 6th June 2018

### STARTER

Baked ramekin of mussels, spinach and smoked bacon with a light garlic cream sauce and sourdough toast 

Muscadet de Sèvre et Maine Sur Lie, Château de Poyet, AOC, 2016 12.5%

– or –

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


Minervois AOC, Château du Donjon, 2015 14.5%

### MAIN

Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts, dried apricots and mint yogurt dressing

Malbec, Château Bovila, Cahors AOC, 2014 12.5%

– or –

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


Côtes du Ventoux, Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC, 2016 12.5%

### DESSERT

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

Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%


– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%


## Wednesday 18th April 2018

### STARTER

Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika 


Riesling, Trimbach, Alsace AOC, 2014 12.5%

– or –

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


Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne, 2016 11.5%

### MAIN

Roasted fillet of salmon with sautéed green beans, sun-blushed tomatoes and green herb and parsley butter 


Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2016 12.5%

– or –

Our classic recipe of braised beef with shallots, red wine, mushrooms and bacon 

Cabernet Sauvignon/Merlot, Les Granges de Felines, IGP Pays d'Oc, 2016 14%

### DESSERT

A French classic. Vanilla crème brûlée freshly made by our chefs everyday. 

Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

## Wednesday 16th May 2018

### STARTER

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


Pinot Noir Reserva, Vina Leyda, Leyda Valley, Chile, 2016 13.5%

– or –

Vietnamese crispy duck salad with soy, chilli, ginger, coriander and sesame seeds


Muscadet de Sèvre et Maine Sur Lie, Château de Poyet, AOC, 2016 12.5%

### MAIN

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon 


Côtes de Provence AOC, La Vidaubanaise, 2016 12.5%

– or –

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

Cabernet Sauvignon/Merlot, Les Granges de Felines, IGP Pays d'Oc, 2016 14%

### DESSERT

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

Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%


– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%



## Wednesday 20th June 2018

### STARTER

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a lightly spiced pear chutney 


Sauvignon Blanc, Longue Roche, IGP Côtes de Gascogne, 2016 11.5%

– or –

Mushroom ramekin with (or without ) Alsace bacon, garlic and mature Le Saint Mont des Alpes cheese 


Pinot Noir Reserva, Vina Leyda, Leyda Valley, Chile, 2016 13.5%

### MAIN

Pan-fried Scottish pasture-fed 21 day-aged bavette steak with mushroom and shallot sauce, served with dressed leaves and pommes frites 


Cabernet Sauvignon/Merlot, Les Granges de Felines, IGP Pays d'Oc, 2016 14%

– or –

Our take on this classic fish stew from Marseille; with sea bass, mussels, king prawns, and smoked haddock served with rouille, cheese and pommes frites 


Muscadet de Sèvre et Maine Sur Lie, Château de Poyet, AOC, 2016 12.5%

### DESSERT


Rich Valrhona chocolate and hazelnut praline mousse 


Moëlleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, 2016 11.5%


– or –

Our typical rustic French cheese board 

Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 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.