

# Dinner with wine

Two courses **£22.95**  
or Three courses **£27.95**

EACH COURSE SERVED WITH WINE

July to August 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 July 2018

### STARTER

Lightly spiced crispy fried squid with garlic aioli <sup>Ⓞ</sup>  
Picpoul/Sauvignon Blanc, Domaine de Belle Mare IGP  
Pays de l'Hérault, 2016 12.5%

– or –

Toasted brioche with fricassée of mushrooms  
with (or without <sup>🍷</sup>) Alsace bacon <sup>Ⓞ</sup>  
Pinot Noir Reserva, Vina Leyda, Leyda Valley, Chile, 2017 13%

### MAIN

Moroccan spiced slow-cooked shoulder of lamb  
with pearl couscous, harissa, toasted pine nuts, dried apricots  
and mint yogurt dressing  
Malbec, Don David El Esteco, Salta, Argentina, 2016 14%

– or –

Pan-fried chicken breast with asparagus, fricassée  
of wild mushrooms, peas, truffle oil and tarragon <sup>Ⓞ</sup>  
Côtes de Provence AOC, La Vidubanaise, 2016 12.5%

### DESSERT

Warm baked pear and raspberry frangipane  
with vanilla crème fraîche and toasted pistachios <sup>🍷</sup>  
Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board <sup>Ⓞ</sup>  
Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

## Wednesday 18th July 2018

### STARTER

Whipped goats' cheese with marinated peppers  
on toasted artisan bread <sup>🍷</sup><sup>Ⓞ</sup>  
Sauvignon Blanc, Longue Roche,  
IGP Côtes de Gascogne, 2016 11.5%

– or –

Home-made coarse pâté using four cuts of pork  
and pistachio nuts, served with cornichons and sourdough toast <sup>Ⓞ</sup>  
Sangiovese Rometta IGT Rubicone, Emilia Romagna, Italy, 2017 12%

### MAIN

Scottish pasture-fed 21 day-aged rump steak  
served with green peppercorn and brandy sauce,  
dressed leaves and pommes frites <sup>Ⓞ</sup>  
Cabernet Sauvignon/Merlot, Les Granges de Felines,  
IGP Pays d'Oc, 2016 14%

– or –

Classic Basque dish of pan-fried fillet of salmon  
with piperade of grilled mixed peppers, black olives  
and a green herb dressing <sup>Ⓞ</sup>  
Viognier, Leduc, IGP Pays d'Oc, Languedoc Roussillon, 2016 12.5%

### DESSERT

Vanilla crème brûlée <sup>🍷</sup><sup>Ⓞ</sup>  
Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board <sup>Ⓞ</sup>  
Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

## Wednesday 1st August 2018

### STARTER

Deep-fried Brie in a crisp rosemary crumb,  
with dressed leaves and a lightly spiced pear chutney <sup>🍷</sup>  
Chardonnay Escale, IGP Pays d'Oc, 2016 13%

– or –

Vietnamese crispy beef salad with soy, chilli,  
ginger, coriander and sesame seeds  
Muscadet de Sèvre et Maine Sur Lie,  
Château de Poyet, AOC, 2016 12.5%

### MAIN

Duck leg confit with Provençal vegetables and red wine jus <sup>Ⓞ</sup>  
Côtes du Ventoux, Les Boudalles, Domaine Brusset,  
Rhône, Ventoux AOC, 2016 12.5%

– or –

Slow-cooked marinated medallions of pork  
with honey and grain mustard glaze, Morteau sausage,  
caramelised apples and Dijon beurre blanc  
Viognier, Leduc, IGP Pays d'Oc,  
Languedoc Roussillon, 2016 12.5%

### DESSERT

Strawberry ice cream with fresh strawberries, crushed meringue,  
marshmallows, pistachios, strawberry coulis and crème Chantilly <sup>Ⓞ</sup>  
Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board <sup>Ⓞ</sup>  
Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

## Wednesday 15th August 2018

### STARTER

Home-made chicken liver parfait  
with sourdough toast and red onion confiture <sup>Ⓞ</sup>  
Red Boar Bobal, Bodegas Gallegas, Atlantic, Spain, 2017 12%

– or –

Baked goats' cheese with marinated beetroot, chicory,  
watercress, toasted walnuts and grain mustard dressing <sup>🍷</sup><sup>Ⓞ</sup>  
Sancerre, Domaine Franck Millet, Loire Valley, 2016 13%

### MAIN

Scottish pasture-fed 21 day-aged rump steak served  
with garlic butter, dressed leaves and pommes frites <sup>Ⓞ</sup>  
Côtes du Ventoux, Les Boudalles, Domaine Brusset,  
Rhône, AOC, 2016 12.5%

– or –

Roasted cod with a slow cooked chorizo,  
parsley and tomato sauce <sup>Ⓞ</sup>  
Muscadet de Sèvre et Maine Sur Lie,  
Château de Poyet, AOC, 2016 12.5%

### DESSERT

Chocolate brownie with warm pouring  
chocolate sauce and vanilla ice cream <sup>🍷</sup>  
Moëlleux Château Laulerie, Côtes de Montravel,  
Vignoble Dubard, 2016 11.5%

– or –

Our typical rustic French cheese board <sup>Ⓞ</sup>  
Quinta do Crasto, Vintage Port, Duoro, Portugal, 2015 20%

<sup>🍷</sup> These dishes are suitable for vegetarians.

<sup>Ⓞ</sup> These dishes are suitable for a gluten-free diet. These dishes are suitable for a gluten-free diet. Please advise your server.

<sup>Ⓞ</sup> 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.