

# Gastronomic Evenings

Six course set  
dinner only **£23.95**

July to August 2018

On the second and fourth Tuesday\* of every month  
we invite you to our gastronomic evenings.

## Tuesday 10th July 2018

**Soupe du jour** ☼  
Freshly made soup of the day

**Tartine de poivron et chèvre** 🍃☼  
Whipped goats' cheese with marinated peppers  
on toasted artisan bread

— YOUR CHOICE OF MAIN —

**Loup de mer** ☼  
Filletted sea bass with lemon, rosemary and garlic

— or —

**Pavé de steak** ☼  
Pan-fried Scottish pasture-fed 21 day-aged rump steak  
with green peppercorn and brandy sauce

**Bavarois aux fraise** ☼  
Vanilla panna cotta with marinated strawberries

**Plateau de fromages** ☼  
Our typical rustic French cheese board

**Café et chocolat**  
Freshly brewed coffee and chocolate

## Tuesday 24th July 2018

**Soupe du jour** ☼  
Freshly made soup of the day

**Calamars** ☼  
Our lightly spiced crispy fried squid with garlic aioli

— YOUR CHOICE OF MAIN —

**Médallions de bœuf** ☼  
Roasted medallions of Scottish pasture-fed 21 day-aged rump steak  
(served pink) with green herb and roasted garlic butter

— or —

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

**Frangipane** 🍃  
Warm baked pear and raspberry frangipane  
with vanilla crème fraîche and toasted pistachios

**Plateau de fromages** ☼  
Our typical rustic French cheese board

**Café et chocolat**  
Freshly brewed coffee and chocolate

## Tuesday 14th August 2018

**Soupe du jour** ☼  
Freshly made soup of the day

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

— YOUR CHOICE OF MAIN —

**Bœuf bourguignon maison** ☼  
Our classic recipe of braised beef with shallots,  
red wine, mushrooms and bacon

— or —

**Saumon Basque** ☼  
Classic Basque dish of pan-fried fillet of salmon with piperade of  
grilled mixed peppers, black olives and a green herb dressing

**Méli mélo de fraises et meringue** ☼  
Strawberry ice cream with fresh strawberries, crushed meringue,  
marshmallows, pistachios, strawberry coulis and crème Chantilly

**Plateau de fromages** ☼  
Our typical rustic French cheese board

**Café et chocolat**  
Freshly brewed coffee and chocolate

## Tuesday 28th August 2018

**Soupe du jour** ☼  
Freshly made soup of the day

**Salade de bœuf**  
Vietnamese crispy beef salad with soy, chilli,  
ginger, coriander and sesame seeds

— YOUR CHOICE OF MAIN —

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

— or —

**Confit de canard** ☼  
Duck leg confit with Provençal vegetables and red wine jus

**Crème brûlée** 🍃☼  
Vanilla crème brûlée

**Plateau de fromages** ☼  
Our typical rustic French cheese board

**Café et chocolat**  
Freshly brewed coffee and chocolate

🍃 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. 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.