

Soirée gastronomique

Six course set dinner
only £23.95

April – June 2018

On the second and fourth Tuesday* of every month
we invite you to our Soirée gastronomique.

Tuesday 10th April 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

Epaule d'agneau ☼
Overnight slow-roasted shoulder of lamb
with minted pea purée and Roquefort butter
– or –

Bavette aux champignons ☼
Pan-fried Scottish pasture-fed 21 day-aged bavette
steak with mushroom and shallot sauce

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

Plateau de fromages ☼
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 8th May 2018

Soupe du jour ☼
Freshly made soup of the day

Pâté au maquereau ☼
Smoked, sustainable mackerel pâté
with crème fraîche, lemon and paprika

Pavé de steak ☼
Pan-fried Scottish pasture-fed 21 day-aged
7oz rump steak with béarnaise sauce
– or –

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

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

Plateau de fromages ☼
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 12th June 2018

Soupe du jour ☼
Freshly made soup of the day

Calamars ☼
Lightly spiced crispy fried squid
with garlic aioli

Canard aux cerises ☼
Pan-fried duck breast with dark cherries,
port and French beans
– or –

Bavette aux champignons ☼
Pan-fried Scottish pasture-fed 21
day-aged bavette steak with mushroom
and shallot sauce

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 24th April 2018

Soupe du jour ☼
Freshly made soup of the day

Parfait au foie de volaille ☼
Home-made chicken liver parfait with
sourdough toast and red onion confiture

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

Porc à l'ancienne ☼
Honey-glazed slow cooked pork with braised puy
lentils, Dijon mustard and crushed crackling

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 22nd May 2018

Soupe du jour ☼
Freshly made soup of the day

Ramequin aux champignons ☼
Mushroom ramekin with (or without) 🍃
Alsace bacon, garlic and mature Le Saint Mont
des Alpes cheese

Bœuf braisé ☼
Slow-braised beef with green peppercorn
and brandy sauce
– or –

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

Bavarois et compôte de fruits rouges ☼
Vanilla panna cotta with a berry compôte

Plateau de fromages ☼
Our typical rustic French cheese board

Café et chocolat
Freshly brewed coffee and chocolate

Tuesday 26th June 2018

Soupe du jour ☼
Freshly made soup of the day

Fritôt de fromage de chèvre 🍃
Deep-fried goats' cheese with rocket salad
and spiced tomato chutney

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 au citron ☼
Pan-fried chicken breast with lemon, broad beans and
smoked bacon in a light white wine and cream sauce

Délice au chocolat 🍃
Chocolate brownie with warm pouring chocolate
sauce and salted caramel ice cream

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.