

Soirée gastronomique

Six course set dinner
only £22.95

April – June 2017

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

Tuesday 11th April 2017

Soupe à l'oignon ⊗

French onion soup with Gruyère croûton

Parfait au foie de volaille ⊗

Chicken liver parfait with red onion confiture
and sourdough toast

Filet de loup de mer ⊗

Pan-fried fillet of sea bass with spiced
chickpea and apricot cassoulet and lemon
and herb dressing

– or –

Pavé de steak au poivre ⊗

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

Tarte au chocolat ♡

Chocolate and praline tart with pear purée
and blackcurrant ice cream

Plateau de fromages ⊗

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 25th April 2017

Soupe aux tomates et poivrons ♡⊗

Roasted tomato and red pepper soup
with thyme and crème fraîche

Fromage de chèvre ♡

Deep-fried goats' cheese with frisée salad
and spiced tomato chutney

Médallions de bœuf ⊗

Roasted medallions of Scottish pasture-fed
21 day-aged rump steak (served pink) with
roasted garlic and herb butter

– or –

Confit de canard légume Provençal ⊗

Duck leg confit, with Provençal vegetables
and red wine jus

Bavarois et compote de fruits rouges ⊗

Buttermilk pudding with a berry compôte

Plateau de fromages ⊗

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 9th May 2017

Velouté de choux-fleur ♡⊗

Cauliflower soup, spiced croûtons, chervil
and chive

Saucisse de Toulouse

Soft poached egg with Toulouse sausage
and a warm tomato dressing

Pavé de steak au Roquefort ⊗

Pan-fried Scottish pasture-fed 21 day-aged
rump steak with Roquefort butter

– or –

Cassoulet d'agneau ⊗

Slow-cooked shoulder of lamb with lemon,
green herb and garlic butter crust served
with a cassoulet of smoked bacon, flageolet
beans and plum tomatoes

Délice au chocolat ♡

Chocolate torte with vanilla ice cream

Plateau de fromages ⊗

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 23rd May 2017

Soupe à l'oignon ⊗

French onion soup with Gruyère croûton

Gambas à l'indienne ⊗

King prawns sautéed with Goan butter
served with grilled artisan bread

Bavette aux champignons ⊗

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

– or –

Haddock au beurre blanc à la moutarde ⊗

Smoked haddock, pomme purée,
soft poached egg and grain
mustard beurre blanc

Gâteau au caramel ♡

Warm sticky toffee pudding with vanilla ice
cream

Plateau de fromages ⊗

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 13th June 2017

Soupe au pistou ♡

A classic Provençal vegetable soup

Asperges gribiche ♡⊗

Steamed asparagus (with or without ♡)
ham hock with sauce gribiche of eggs,
capers, pickles and herbs

Bœuf à la Violette de Brive ⊗

Slow-cooked beef with red wine, leeks
and Moutarde Violette de Brive

– or –

Côte de porc ⊗

12oz pork chop topped with Roquefort
butter, served with lemon and mustard
dressed watercress

Crème brûlée ♡⊗

Vanilla crème brûlée

Plateau de fromages ⊗

Our typical rustic French cheese board

Café et chocolat

Freshly brewed coffee and chocolate

Tuesday 27th June 2017

Soupe aux tomates et poivrons ♡⊗

Roasted tomato and red pepper soup
with thyme and crème fraîche

Brie d'Auvergne ⊗

Mild, creamy baked brie from Auvergne
with rosemary, served with lightly spiced
pear chutney and sourdough toast

Médallions de bœuf ⊗

Roasted medallions of Scottish pasture-fed
21 day-aged rump steak (served pink)
with roasted garlic and herb butter

– or –

Poulet au citron ⊗

Pan-fried chicken breast with lemon,
edamame beans and smoked bacon in a light
white wine and cream sauce

Méli mélo de fraises et meringue ⊗

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

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 can be made suitable for a gluten-free diet. Please ensure
you clearly advise your server that you require a gluten-free option.

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.