

# Soirée gastronomique

Six course set dinner  
only £22.95

October 2017 – January 2018

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

## Tuesday 10th October 2017

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Parfait au foie de volaille** <sup>\*</sup>  
Chicken liver parfait with sourdough toast  
and red onion confiture

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

**Poulet Provençal** <sup>GF</sup>  
Pan-fried chicken breast with sauce Provençal  
of sun-dried tomatoes, black olives, char-grilled  
mixed peppers and red wine jus

**Crêpes** <sup>V</sup>  
Traditional French crêpes filled with a mixed  
berry compôte, served with vanilla ice cream

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

## Tuesday 24th October 2017

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Brioche et champignons** <sup>\*</sup>  
Toasted brioche with fricassée of mushrooms  
with (or without <sup>V</sup>) Alsace bacon

**Loup de mer** <sup>GF</sup>  
Sea bass with sautéed green beans,  
sun-dried tomatoes, basil and a caper  
and herb dressing  
– or –

**Pavé de steak** <sup>GF</sup>  
Pan-fried Scottish pasture-fed 21 day-aged  
7oz rump steak with green peppercorn  
and brandy sauce

**Crème brûlée** <sup>V GF</sup>  
Vanilla crème brûlée

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

## Tuesday 14th November 2017

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Fritôt de fromage de chèvre** <sup>V</sup>  
Deep-fried goats' cheese with rocket salad  
and spiced tomato chutney

**Bœuf bourguignon** <sup>GF</sup>  
Slow-braised beef with shallots, red wine,  
mushrooms and bacon  
– or –

**Epaule d'agneau à la Marocaine**  
Moroccan spiced slow-cooked shoulder  
of lamb with pearl cous cous, harissa,  
toasted pine nuts, dried apricots  
and mint yogurt dressing

**Délice au chocolat** <sup>V</sup>  
Chocolate brownie with salted  
caramel ice cream

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

## Tuesday 28th November 2017

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Brie d'Auvergne** <sup>V\*</sup>  
Mild, creamy baked brie from Auvergne with  
rosemary, served with lightly spiced pear  
chutney and sourdough toast

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

**Bœuf à la Violette de Brive** <sup>GF</sup>  
Slow-cooked beef with red wine, leeks  
and Violette de Brive mustard

**Méli mélo de fraises et meringue** <sup>GF</sup>  
Strawberry ice cream with fresh strawberries,  
crushed meringue, soft marshmallows, pistachios,  
strawberry coulis and crème Chantilly

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

## Tuesday 16th January 2018

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Fritôts de calamars** <sup>GF</sup>  
Lightly spiced crispy fried squid  
with roasted garlic mayonnaise

**Epaule d'agneau** <sup>GF</sup>  
Overnight slow-roasted shoulder of lamb  
with minted pea purée and Roquefort butter  
– or –

**Bavette aux champignons** <sup>GF</sup>  
Pan-seared Scottish pasture-fed  
21 day-aged bavette steak with mushroom  
and shallot sauce

**Crumble aux pommes et rhubarbe** <sup>V</sup>  
Apple and rhubarb baked crumble  
served with vanilla ice cream

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

## Tuesday 30th January 2018

**Soupe du jour** <sup>GF</sup>  
Freshly made soup of the day

**Ramequin aux champignons** <sup>GF</sup>  
Baked cheese and mushroom ramekin  
with (or without <sup>V</sup>) Alsace bacon

**Pavé de steak** <sup>GF</sup>  
Pan-fried Scottish pasture-fed 21 day-aged  
7oz rump steak with roasted garlic and  
parsley butter  
– or –

**Confit de canard à la Provençale** <sup>GF</sup>  
Duck leg confit with sauce Provençal of  
sun-dried tomatoes, black olives, char-grilled  
mixed peppers and red wine jus

**Gâteau au caramel** <sup>V</sup>  
Sticky toffee pudding with vanilla ice cream

**Plateau de fromages** <sup>\*</sup>  
Our typical rustic French cheese board

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

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

<sup>GF</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. 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.