

# Soirée gastronomique

Six course set dinner  
only £22.95

July – September 2017

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

## Tuesday 11th July 2017

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

**Tartine de poivron et chèvre** <sup>V\*</sup>  
Whipped goats' cheese with marinated peppers on toasted artisan bread

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

– or –  
**Pavé de steak** <sup>GF</sup>  
Scottish pasture-fed 21 day-aged rump steak served with green peppercorn and brandy sauce, dressed leaves and pommes frites

**Posset aux fruits de la passion** <sup>V\*</sup>  
Passion fruit posset topped with a hazelnut crunch

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

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

## Tuesday 25th July 2017

**Soup 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

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

– or –  
**Poulet printanier** <sup>GF</sup>  
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

**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 8th August 2017

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

**Asperges gribiche** <sup>GF</sup>  
Steamed asparagus with (or without <sup>V</sup>) ham hock, sauce gribiche of eggs, capers, cornichons and herbs

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

– or –  
**Bavette aux champignons** <sup>GF</sup>  
Pan-fried Scottish pasture-fed 21 day-aged bavette steak served with mushroom and shallot sauce, dressed leaves and pommes frites

**Délice au chocolat** <sup>V</sup>  
Chocolate torte with vanilla ice cream

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

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

## Tuesday 22nd August 2017

**Soup 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

**Côte de porc au Roquefort** <sup>GF</sup>  
Pork chop, Roquefort butter with lemon and mustard dressed watercress

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

**Crème brûlée** <sup>V</sup><sup>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 12th September 2017

**Soup 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

**Pavé de steak** <sup>GF</sup>  
Scottish pasture-fed 21 day-aged rump steak served with roasted garlic butter, dressed leaves and pommes frites

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

**Bavarois et compôte de fruits rouges** <sup>GF</sup>  
Buttermilk pudding with a berry compôte

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

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

## Tuesday 26th September 2017

**Soup 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

**Bœuf bourguignon** <sup>GF</sup>  
Braised beef with shallots, red wine, mushrooms and bacon

– or –  
**Confit de canard légume Provençal** <sup>GF</sup>  
Duck leg confit with Provençal vegetables 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.

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.