

# BEST OF SOIRÉE

## GASTRONOMIQUE

6 course menu £26.95

Add wine pairing £15 for 3 glasses | £18 for 4 glasses

FRIDAY 17TH JANUARY

### Porcini Mushroom Arancini **(V)**

Grated Le Saint Mont and truffle mayonnaise

### Whipped Goats Cheese Mousse **(GF) (V) (N)**

Caramelised figs and a chicory and citrus salad

PAIRED WITH LONGUE ROCHE SAUVIGNON BLANC

### Lemon and Rosemary Lamb Rump **(GF)**

With ratatouille and gremolata

PAIRED WITH CUVÉE XXX GRANDE RESERVE PINOT NOIR

OR

### Beef Medallions **(GF)**

Potato pavé, sautéed spinach and peppercorn sauce

PAIRED WITH CUVÉE XXII RÉSERVE RED

OR

### Moroccan Sweet Potato & Red Pepper Tagine **(VE)**

Roasted butternut squash, chickpeas, couscous, coriander  
yoghurt and clay baked flat bread

PAIRED WITH CUVÉE XXII LE ROSÉ

### White Chocolate Mousse **(GF) (V)**

With Meringue and fresh strawberries

PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

### Duo du Fromage **(\*)**

Saint Mont and Fourme d'Ambert French cheese with  
chutney and artisan crackers

PAIRED WITH QUINTA DO CRASTO, LBV PORT

### Coffee & Petit Four **(V)**

Freshly brewed coffee and chocolate dipped palmiers



Scan this QR code for detailed allergen information. **(GF)** Suitable for a gluten-free diet. **(\*)** Dishes can be made with non-gluten containing ingredients. **(V)** Suitable for vegetarians. **(VE)** Suitable for vegans. **(N)** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.