

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 27th August 2019

## Soup \*

Freshly made soup of the day

## Toast et champignons \*

Toasted sourdough topped with fricassée of mushrooms with (or without **V**) smoked bacon

## Moroccan lamb **N**

Pan-fried shoulder of lamb with spiced chickpea cassoulet, mint yogurt and a harissa dressing

— or —

## Steak-frites **GF**

Pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter

## Classic tarte suzette **V** **N**

Orange, chocolate and vanilla tart, crème Chantilly and flaked almonds

## Cheese board \*

Our typical rustic French cheese board

## Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: **V** are suitable for vegetarians **GF** are suitable for a gluten-free diet, please advise your server **\*** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** 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. Some dishes may contain bones.

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. 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. All service charges and tips go directly to our team.