

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 12th November 2019

## Soup \*

Freshly made soup of the day

## Fritôt de Brie v

Deep-fried Brie in a crisp rosemary crumb,  
with dressed leaves and plum chutney

## Beef medallions GF

Pan-fried Scottish pasture-fed  
21 day-aged rump medallions (served pink)  
with roasted garlic and parsley butter

— or —

## Seafood risotto GF

King prawns, mussels and fish of the day  
with courgette and herbs

## Valrhona chocolate mousse v GF N

Chocolate mousse made with  
luxurious Valrhona French chocolate with  
crème Chantilly and pistachio praline

## 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.