

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 24th September 2019

Soup *

Freshly made soup of the day

Smoked mackerel pâté *

Lightly smoked with crème fraîche, lemon and paprika with toasted sourdough

Steak Diane

Scottish pasture-fed 21 day-aged bavette steak with a classic mushroom, mustard, brandy and cream sauce

— or —

Moroccan lamb * N

Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts and mint yogurt dressing

Eton mess GF N

Strawberry and vanilla ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

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.