

SOIRÉE GASTRONOMIQUE


6 course menu £23.95

Tuesday 26th November 2019

Soup *

Freshly made soup of the day

Toast et champignons *

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

Steak au Poivre

Pan-fried Scottish pasture-fed 21 day-aged rump medallions with dauphinoise potatoes, green beans and peppercorn and brandy sauce

— or —

Chicken chasseur

Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine

Sticky toffee pudding





With vanilla ice cream

Cheese board *

Our typical rustic French cheese board

Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes:  are suitable for vegetarians  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  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.