

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 8th October 2019

## Soup \*

Freshly made soup of the day

## Lyonnaise salad

Poached egg in a crispy panko crust,  
Morteau sausage, dressed leaves, bacon and croûtons

## Slow-braised beef GF

Slow-cooked beef with red wine,  
leeks and Violette de Brive mustard

— or —

## Moules marinière GF

Rope-grown mussels in a white wine, onion, parsley,  
thyme and fresh cream sauce with pommes frites

## Crème brûlée V GF

Our signature dessert – a French classic.  
Vanilla crème brûlée freshly made  
by our chefs every day

## 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.