

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 10th March 2020

Soup ☼

Freshly made soup of the day

Chicken liver parfait ☼

With grilled artisan bread and red onion confiture

Bœuf bourguignon GF

Our signature dish of marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

— or —

Chicken chasseur GF

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

Eton mess V GF N

Strawberry and vanilla ice cream with a mixed berry compôte, crushed meringue, pistachios 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
☼ These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this 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. Even if you have chosen the item previously, please make sure that you check the allergen information each time you visit and always inform your server of your allergy, intolerance or dietary requirements when ordering. If you require any further information on any allergens, please speak to your server. Some dishes may contain bones.

There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.