

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 11th February 2020

## Soup \*

Freshly made soup of the day

## Calamari GF

Lightly spiced crispy fried squid with garlic aioli

## Steak au Poivre GF

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

— or —

## Sea bass GF

Pan-fried sea bass fillets on creamed spinach with a shellfish bisque

## 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  
\* These foods can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option.

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.