

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 14th January 2020

## Soup ⊛

Freshly made soup of the day

## Lyonnaise salad

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

## Beef medallions ⊕

Roasted medallions of Scottish pasture-fed  
21 day-aged rump steak (served pink)  
with green herb and roasted garlic butter

— or —

## Salmon ⊕

Pan-fried fillet of salmon with ratatouille,  
pesto and buttered new potatoes

## Chocolate brownie V N

With warm chocolate sauce and salted caramel ice cream

## Cheese board ⊛

Our typical rustic French cheese board

## Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: V are suitable for vegetarians ⊕ 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.