

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 24th March 2020

Soup ⊛

Freshly made soup of the day

Fritôt de Brie 🍃

Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Steak au Poivre ⊕

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

— or —

Honey-glazed pork medallions

With braised puy lentils, root vegetables
and crushed crackling

Tarte au citron 🍃 ⊕

Caramelised lemon tart served simply
with crème Chantilly

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
⊛ 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.