

# SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 25th February 2020

## Soup ☼

Freshly made soup of the day

## Ham hock

Shredded smoked ham hock with capers, crème fraîche and herbs.  
Served with toasted sourdough and dressed leaves

## Steak-frites <sup>GF</sup>

Pan-seared minute steak (bavette cut, served pink)  
served with roasted garlic and parsley butter

— or —

## Cod beurre blanc <sup>GF</sup>

Roasted cod fillet wrapped in cured ham  
with creamed spinach and a herb beurre blanc

## Mixed berry crêpe <sup>V</sup>

A traditional French crêpe with  
a berry compôte and vanilla ice cream

## Cheese board ☼

Our typical rustic French cheese board

## Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: <sup>V</sup> are suitable for vegetarians <sup>GF</sup> are suitable for a gluten-free diet, please advise your server  
<sup>☼</sup> 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.