

SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 28th January 2020

Soup ⊛

Freshly made soup of the day

Smoked mackerel pâté ⊛

Lightly smoked with crème fraîche, lemon and paprika with toasted sourdough

Confit duck leg ⊛

With white bean and ham hock cassoulet, green beans and lightly spiced red wine jus

— or —

Steak Diane

Scottish pasture-fed 21 day-aged bavette steak with a classic mushroom, mustard, brandy and cream sauce

Sticky toffee pudding 🍃

With vanilla ice cream

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.