

FESTIVE SOIRÉE GASTRONOMIQUE

6 course menu £23.95

Tuesday 8th December 2020

Soup ☼

Freshly made soup of the day

Ham Hock

Smoked ham hock with capers,
crème fraîche, light mustard and herbs.

Served with toasted sourdough

Roast Turkey with all the trimmings

Roast turkey with pork and chestnut stuffing,
pigs in blankets, roast potatoes, carrots, parsnips,
French green beans and red wine jus

— or —

Steak-frites Diane ☼

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

Dome Magnifique 🍃 🌱

Our homemade Valrhona chocolate dome
is filled with chocolate mousse and chocolate
brownie with caramel sauce and pistachio praline

Cheese board ☼

Our typical rustic French cheese board
served with biscuits, celery and red onion confiture

Coffee and chocolate

Freshly brewed coffee and chocolate

These dishes: 🍃 are suitable for vegetarians 🌱 These are suitable for vegans ☼ 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 🌰 These 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.