

SOIRÉE GASTRONOMIQUE



6 course menu £23.95

Tuesday 24th November 2020

Soup *

Freshly made soup of the day

Toast et champignons *

Toasted sourdough topped with fricassée of mushrooms with (or without ) smoked bacon
(vegan option available )

Bœuf bourguignon

Our signature dish of marinated diced beef is slowly braised with shallots, red wine, mushrooms and bacon.
Served with pomme purée and honey-roasted carrots

— or —

Salmon provençal

Baked fillet of salmon with roasted cherry tomatoes, shallots, black olives and capers

Valrhona chocolate mousse



With crème Chantilly and pistachio praline



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  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.